

THE NATIONAL Provisioner

THE MAGAZINE OF THE

Volume 101

Meat Packing and Allied Industries

Number 5

JULY 29, 1939



8

AH..H..H! THIS IS
THE SAUSAGE I LIKE!

SHE spots this Cudahy sausage right away. It's what she bought before. She recognizes the brand—printed in gay colors right on the "Cellophane" wrap. She can see that the sausage itself is *right* . . . because "Cellophane" transparent wrapping gives 100% visibility of the product.

And she knows that it's *fresh* sausage . . . because her everyday experience has demonstrated that "Cellophane" protects freshness and flavor. Small wonder that alert packers like Cudahy are putting more and more products in "Cellophane." They've found that it pleases shoppers—and promotes repeat business through positive brand identification.

Cellophane

TRADE MARK

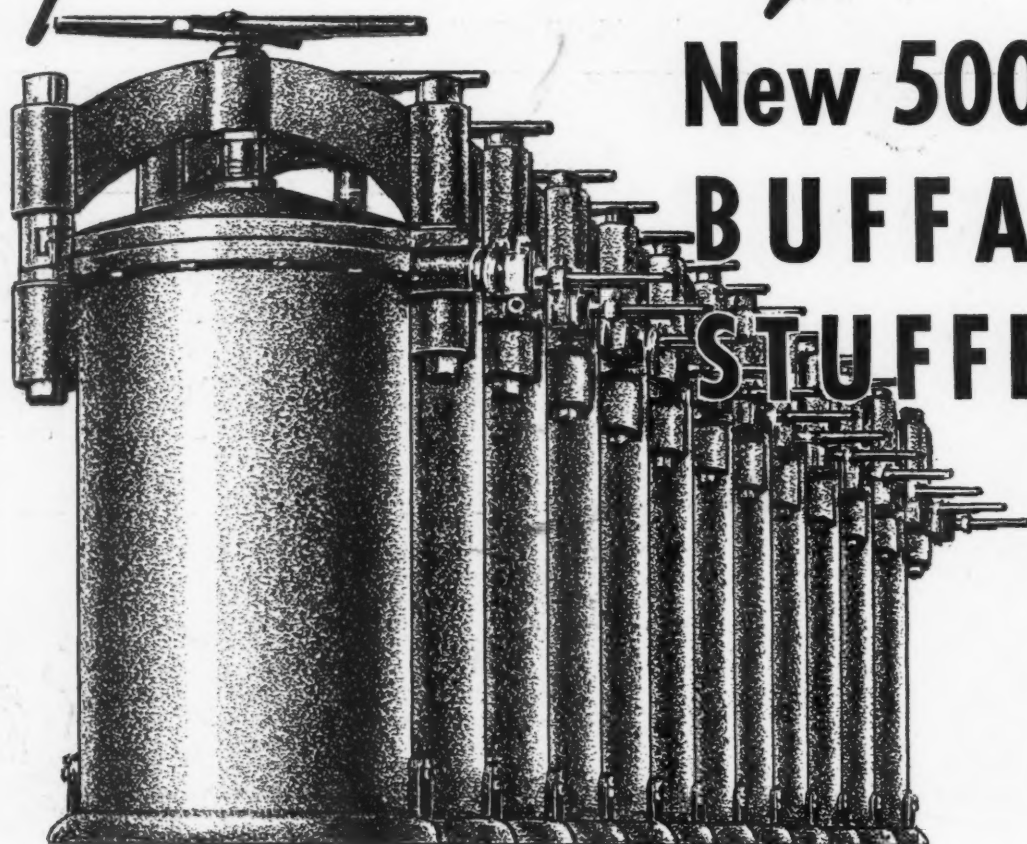


"Cellophane" is a trade-mark of
E. I. du Pont de Nemours & Co., Inc.

Do Shoppers Give Your Package the Go-By?

● If you'd like experienced help in making your package a real "shopper-stopper," just ask us. No obligation. Just write: "Cellophane" Division, Du Pont, Wilmington, Delaware.

Hormel buys 12



New 500 lb. **BUFFALO STUFFERS**

- - - and such an order as this, coming from one of the country's foremost packers serves, better than anything we might say, to prove the superiority of Buffalo Stuffers.

The guaranteed leak-proof Buffalo Piston that gives absolute protection against spoilage loss, caused by the presence of air in the meat, is an important cost-saving factor in any sausage kitchen, whether the production schedule calls for one stuffer or twelve — or twenty.

Investigate the New Buffalo Stuffer. See how

easily the piston can be adjusted to compensate for normal wear, without even removing it from the cylinder. Consider the time saved as the Buffalo Piston is pulled to the bottom instantly, by suction, when the cylinder is empty. Note the fast-opening, leak-proof cover, the easy-swinging arch and the fast-operating, simplified meat valves.

Check these points and you will agree that the New Buffalo Stuffer is just what you need in YOUR sausage kitchen to protect the quality of your products and increase your profits. Write for complete information and prices.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N.Y. CHICAGO • BROOKLYN
DALLAS • LOS ANGELES

NATURAL CASINGS *IT'S A NATURAL!*



This display is one example of the efforts being directed by the Institute to expand and enhance the value of natural casings both for the livestock and packing industries

The Institute of American Meat Packers invites all its members, as well as all sausage makers and meat packers, to view the special display of sausages in natural casings arranged as a part of its contribution to the success of the 54th Annual Convention of the National Association of Retail Meat Dealers, Inc., at the Commodore

Hotel, New York City, August 6 to 10. You will find this display well worth a part of your time—or your New York Representative's—so be sure to visit it. A wealth of new merchandising ideas is presented to the retail meat dealers of America by this exhibit—many of which will be new and valuable to your merchandising executives.



Display of natural casings sausage at the Meat Packers Convention, Drake Hotel, Chicago, October, 1938. They are still talking about it.

THE NATIONAL PROVISIONER

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



MEMBER



Audit Bureau of Circulations
Associated Business Papers

Official Organ Institute of American Meat Packers.

Published weekly at 407 So. Dearborn St., Chicago, Ill., by The National Provisioner, Inc.

PAUL I. ALDRICH
President and Editor

E. O. H. CILLIS
Vice Pres. and Treasurer

RICHARD VON SCHRENK
Asst. to President

A. W. B. LAFFEY
Sales Manager

★

Executive and Editorial
Offices

407 So. Dearborn St., Chicago

Sales Offices

Western

407 So. Dearborn St., Chicago

L. I. NORTON

H. S. WALLACE

Eastern

300 Madison Ave., New York

H. W. WERNECKE

Pacific Coast

DUNCAN A. SCOTT & CO.

Mills Building, San Francisco

Western Pacific Building,
Los Angeles

★

Yearly Subscription: U. S., \$3.00; Canada, \$4.00; foreign countries, \$5.00. Single copies, 25 cents.

Copyright 1939 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under act of March 3, 1879.

★

Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

In this Issue

	Page
RESEARCH NEEDED TO FIND NEW OUTLETS Producers, Consumers and Packers Would Benefit . . .	9
EFFICIENT ORDER FILLING AND LOADING One Way to Cut Distribution Costs . . .	10
INDUSTRY SAFETY RECORD IMPROVES IN 1938 Injury Frequency and Severity Lower . . .	12
PACKERS PRODUCE MORE SPECIALTY MEATS Sausage, Bacon and Loaf Output Rising . . .	15
HOW A LOCKER PLANT EXPANDS Banfield Now a Meat Processor . . .	13
BELLY TRADING RESUMED UNDER NEW RULES . . .	31
AIR CONDITIONING APPLIED TO BRICK SMOKEHOUSES . . .	23
POINTERS FOR THE PRACTICAL PACKER . . .	25
NEW GOVERNMENT BEEF GRADES . . .	32
NEWS OF TODAY AND YESTERDAY . . .	17, 19, 42

Classified Advertisements will be found on Page 48.
Index to Advertisers will be found on Page 50.



IN EVERY ISSUE

MARKETS	Page		Page
Provisions and Lard . . .	27	Hides and Skins . . .	36
Tallow and Greases . . .	33	Livestock Markets . . .	38
Vegetable Oils . . .	35	Closing Markets . . .	37
MARKET PRICES—			
Chicago Markets . . .	44, 46	Cash and Future Prices . . .	31
New York Markets . . .	46	Hides and Skins Prices . . .	37
PROCESSING PROBLEMS . . .	21	CHICAGO NEWS . . .	17, 19
REFRIGERATION . . .	23	NEW YORK NEWS . . .	19
FINANCIAL . . .	25	RETAIL NEWS . . .	43



ACCURATE machining—even to the ten-thousandth part of an inch—has been perfected by Mack engineers through 39 years of specialization in building trucks and motor buses. This precision-building assures smoothly functioning parts that lessen possibilities of break-down and greatly prolong a truck's useful life. No

wonder Macks hold the record for stamina, dependability, and long-run economy!

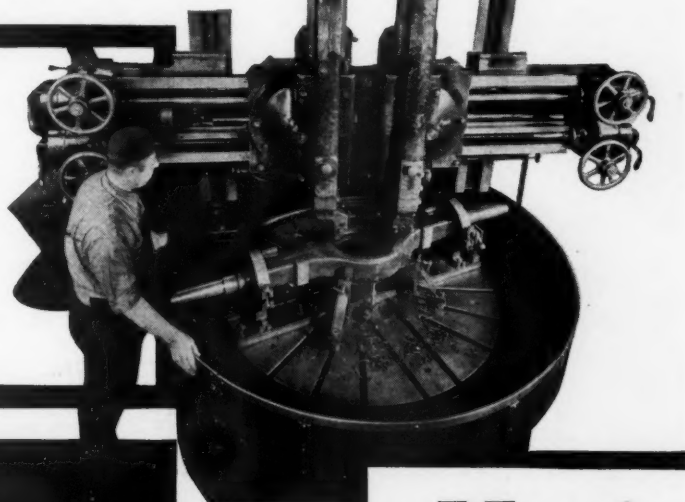
Above, you see the finished cutting of spiral bevel gears for Mack rear axles. Machines like this, combining the highest precision with tremendous size and power, are needed to assure accurate cutting of the tough alloy steel used in Mack parts.



The micrometer device used above, exclusive with Mack, adjusts wheel bearings to an accuracy of a half-thousandth inch.

Below, you see the huge machine which bores the center yoke of Mack rear axles to an accuracy of $\frac{2}{1000}$ ths of an inch.

**SPLIT THOUSANDTHS OF
AN INCH HERE MEAN
EXTRA MILES
OF MACK ECONOMY!**



Mack



Directly above—the new Mack Model ED—8,500 lbs., gross vehicle rating. Price, \$675.00 for standard chassis f.o.b. Allentown, Pa. Cab, body and taxes extra.

**MACK TRUCKS, INC.
NEW YORK, N. Y.**

THE MOST COMPLETE LINE OF TRUCKS IN THE WORLD—1 TO 30 TONS



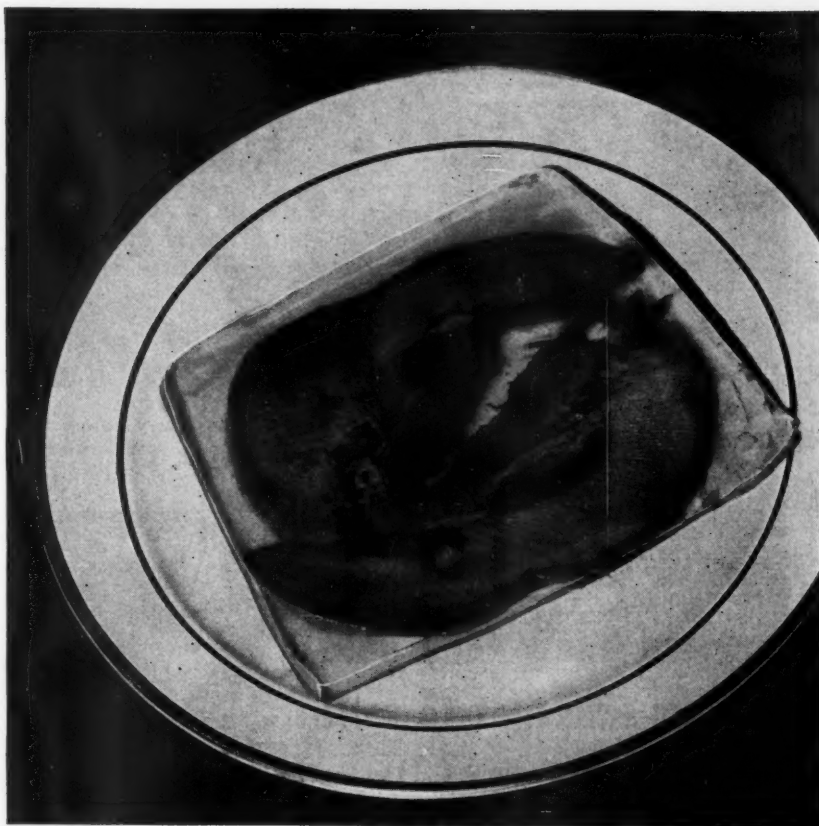
I put the responsibility for new container ideas up to the people best suited for the job. That's the only way! It takes long study to develop container improvements. It takes skill and intense interest. American Can Company has all that—plus the ability to work hand in glove with us. That's why I've been their customer for years—and why I'm first with new container ideas!"



AMERICAN CAN COMPANY, 230 PARK AVENUE, NEW YORK, N. Y.

"JELLIED" GOODS

*Sell
Faster*



..when "eye appeal" is increased
by WILSON'S PURE FOOD GELATINE

The "high test" *quality* and "spring water" *clarity* of Wilson's Pure Food (Granulated) Gelatine will increase the salability of your jellied goods. The eye appeal of the natural meat colors is enhanced by the crystal-like clarity of this gelatine. The "jelly" firms and holds shape. It is tasteless and odorless. It goes farther, thus *reducing* your cost.

Conforms with all Federal and State Pure Food Laws. Carries the endorsement of the Council on Foods, American Medical Association. Write for samples, quotations and any further information desired.

Wilson & Co., Gelatine Dept., Union Stock Yards, Chicago, Ill. Branches in all principal cities.



WILSON'S *High Test* PURE FOOD GELATINE



CLEAR AS SPRING WATER

The unretouched photograph above shows a convincing comparison of clarity. One glass contains Wilson's High Test, Pure Food Gelatine. The other contains Pure Spring Water.

Even the penetrating eye of a powerful camera lens reveals no difference. Both are clear as crystal and pure as the Lilies of the Valley. As a matter of fact, clearest, purest water is the "clarity standard" used in the processing of Wilson's High Test, Pure Food Gelatine.

SURE WE USE ARMOUR'S NATURAL CASINGS

**...we know they help
our sausages to sell!**

You can take it from me . . . and I've been in the sausage business for a long time—natural casings do a lot for your product.

In the first place, natural casings permit great smoke penetration...that's because their texture is porous . . . and we all know the finer flavor that comes from adequate smoking.

Then, natural casings are flexible. That means casings that "fit" the sausage—give it a fresh, well-filled appearance at all times.

And of course, they are *naturally* fine protectors of your sausages' quality—tenderness, too.

My casing order always goes to my local Armour Branch House. That way I *know* I'm getting the advantage of Armour's strict standards of quality. Armour's careful grading of raw materials and excellence of product fills the bill for me. They get my vote . . . and my order . . . every time.

**ARMOUR'S
NATURAL CASINGS**

Armour and Company • Chicago



THE NATIONAL PROVISIONER

JULY 29, 1939

*The Magazine of the Meat
Packing and Allied Industries*

RESEARCH NEEDED TO— *Find New Uses For Packer Products*

HOW to dispose profitably of some packing-house products, once in steady demand at good prices, and how to find new uses and markets for others, are important problems facing the meat packing industry.

Hair, for example, which at one time was in widespread demand for upholstery use and is still one of the best products available for this purpose, has largely been replaced by other materials. Today, hair has so little value that most packers make no attempt to process and sell it. Instead, they prefer to dispose of it in the most economical manner possible, generally by burning it under the boilers.

Beef casings have slumped in value to a point where they are no longer cleaned in numerous plants and are sent to the tanks instead. The outlook for beef casings appears so hopeless to one packer that he has provided no space and installed no equipment for cleaning them in his new plant.

Lard Sells Below Cost

Lard, which comprises approximately 12 to 14 per cent of the live hog and to the original cost of which the packer must add considerable processing, refining, packaging and distribution expense, is selling at a price per pound which is less than the packer pays for the live animal. Blood, bones and hoofs probably are handled at a loss in many instances.

The situation in these and other products is reflected in the packer's profit and loss statement, the prices which the livestock raiser and feeder receive for their animals, and in the food bill of consumers.

There may be, and chemurgists say there is, an untapped source of great wealth in agriculture. Already it has been determined how to make fuel alcohol from potatoes, corn and other crops. Plastic gadgets and even large fittings for automobiles and other machines, and for use in the home and industry, are being produced from soybeans. Corn stalks

and other waste materials from the farms are being turned into building and insulating boards and paper. These accomplishments are only a start, the scientists say.

The U. S. Department of Agriculture is making preparations for what is called one of the greatest scientific hunts in history. Through the facilities of four million-dollar laboratories being constructed in the major farm sections of the country, North, East, West and South, there will be an attempt to find new uses for the things the farmer raises. Research centered in these laboratories will strive to give the products of agriculture greater importance, not as foods, but for industrial use in general.

Livestock Needs Help, Too

Each of these laboratories will seek to serve the agricultural interests of the section in which it is located. The New Orleans laboratory, it has been stated, will explore the possibilities in such products as cotton, sweet potatoes and peanuts. The Corn Belt laboratory being constructed at Peoria, Ill., will attempt to find new uses for corn, soybeans and other crops grown in that section.

Livestock, unlike cotton, soybeans and peanuts, is not a product of any particular section of the country. It is raised, fattened for slaughter, marketed and processed for consumption in every state in the Union. It consumes a large percentage of some of the major farm crops and is a requisite in successful crop rotation and maintenance of farm fertility. Directly and indirectly, it has a more important effect on the prosperity of agriculture than any other crop.

In attempting to improve the position of agriculture by seeking new uses for the things the farmer grows, it is hoped that those responsible for planning the research programs in these new laboratories will not overlook the need for investigating some livestock products which at present—and for some time—have found only unprofitable markets.



Speedy, Efficient Order-Filling LOWERS DISTRIBUTION COSTS

A MEAT plant delivery superintendent, whose trucks are frequently delayed at the loading dock waiting for orders to be assembled, recently completed a trip through three states during which assembly cooler set-ups and methods were studied in eighteen plants.

In no instance, he says, did he find an order filling arrangement that could not be improved. Some of the newer plants are able to assemble orders promptly and efficiently. In most of the older plants, however, cost of assembly is high, and he believes that the interval between the time the order is received and when it is assembled is longer than should be required.

Poor Arrangement Common

The most serious handicaps in many instances, this delivery superintendent found, are inefficient arrangement of carcass, product and order assembly coolers and lack of sufficient space in the latter department, as well as the obvious disinclination of packers and sausage manufacturers to study order assembly with a view to improving methods. This study might well include comparison of the cost of modernization with the savings and advantages that would result.

In the ideal set-up the order assembly cooler adjoins the various carcass, offal and product coolers. Such an arrangement is not difficult to secure when constructing a new plant, providing ground area permits. It is sometimes impossible to arrange in older plants, although it frequently is possible to rearrange room locations so as to improve conditions materially.

If the desired arrangement of coolers cannot be obtained, worth while improvement generally can be brought about by increasing size of order assembly cooler and refrigerating it so that product can be held in the room without deterioration.

Refrigeration in the order assembly cooler permits use of the room for storing some products during the time orders are being assembled and thereby reduces the time required to bring together the different items in an order and speeds up order filling.

If building and space limitations or the expense of alterations preclude the possibility of making a compact group of the coolers and order assembly room, it may be possible to make practical alterations providing for quick and easy access to locations where products are stored, enlargement of the order assembly cooler and installation of a unit cooler for maintaining a temperature not higher than 45 degs. F. Modernized in this manner, the room can be used to store needed stocks of at least the more popular products while orders are being filled.

Use of Trucks and Cages

Under such an arrangement, trucks or cages of the various averages of hams, dry salt bellies, meat loaves, sausage, sliced bacon, lard and all other products which can be held safely in

PRODUCT HANDY FOR ASSEMBLING

A combination sausage storage and order assembly cooler. Product is brought into the room on cages and is stored on steel racks.

the temperature and relative humidity maintained, are brought into the room immediately preceding the time when the assembly cooler gang comes on the job. As far as possible thereafter, orders are filled from the products on the trucks and cages without recourse to the various coolers. When a truck or cage is emptied it is removed from the room and replaced with a loaded truck.

Trucks Scheduled at Docks

Carcasses are selected, tagged and run onto a rail at a point where the truck driver can conveniently load them into the vehicle. Fresh cuts are wrapped and included with the other products comprising the order.

A convenient arrangement is to place all orders for a particular route on shelf trucks grouped together where they can be handled quickly and easily by the truck driver. If the products are wrapped, kind of product and weight is marked on each bundle for checking purposes.

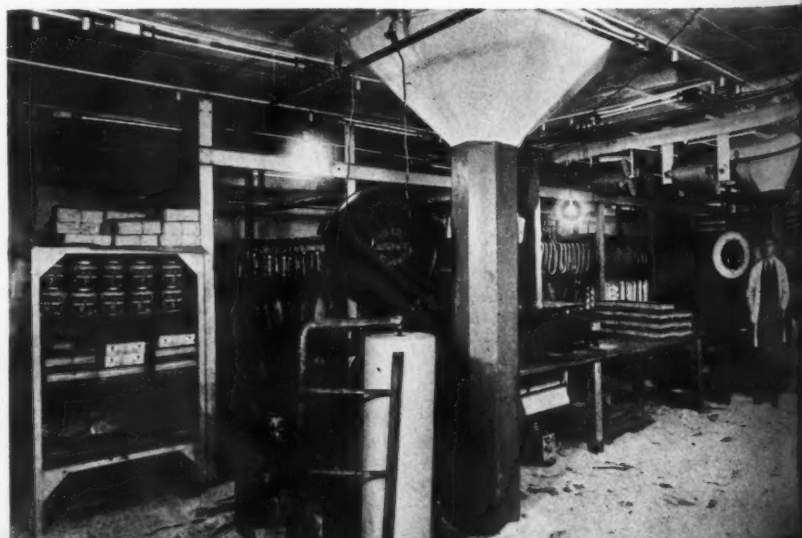
Loading times of trucks should be scheduled. The trucks on the longest routes should be the first to arrive at the dock. Others follow in the order of the length of distance they cover. Orders are filled in the order in which they will be loaded.

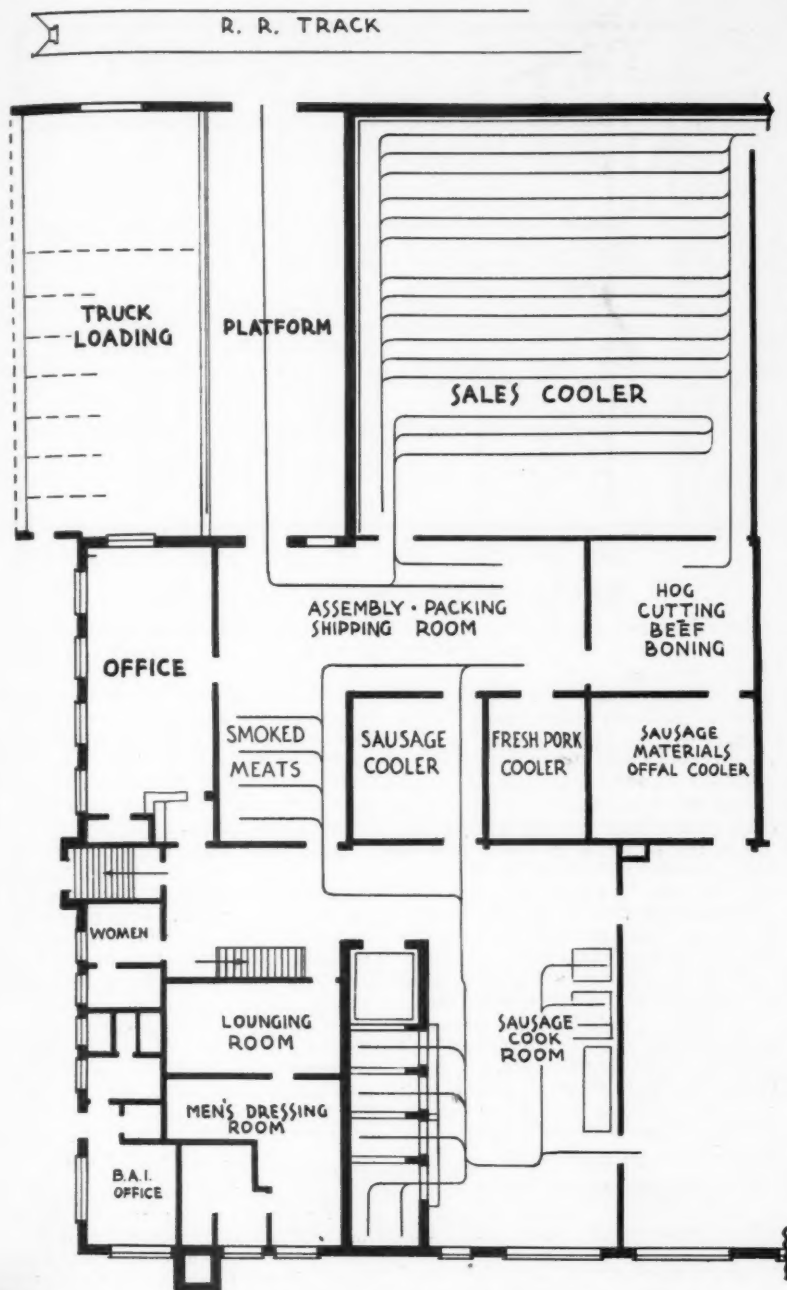
Sausage Plant Practices

A Michigan sausage manufacturer follows the practice of filling orders from trucks of product in the assembly cooler, although all product coolers adjoin the assembly room. One man sees to bringing the truck loads of product

PLANNED FOR CONVENIENCE

In this assembly cooler product racks are arranged on three sides of the wrapping table. This layout which conserves the time of the workers.





EFFICIENT COOLER LAYOUT

Routes of travel of all products converge in order assembly cooler and loading dock.

into the order assembly cooler and removing the empty trucks from the room.

In another Michigan sausage plant, one room is used for product storage and order assembly. All sausage products and smoked meats are held in this room without noticeable deterioration. Racks are used for storage. Care is taken in filling orders to see that products are shipped in the rotation in which they are received in the room.

In one mid-western meat packing plant, where all product coolers are separated from the loading dock by

considerable distances, order assembly cooler was recently enlarged and refrigerated and a refrigerated room was built between the cooler and the loading dock. So far as possible, a stock of all products is maintained on trucks for order filling purposes.

After orders are filled they are held in the refrigerated room adjoining the loading dock until loaded in the trucks by the drivers. Both the order assembly cooler and the refrigerated order room are held at a temperature not higher than 45 degs. F. Such a plan works

well whether all of the product coolers are on one floor or on several floors.

This plan of bringing product to the order assembly cooler on trucks or cages is not suggested as ideal under all conditions, but it apparently can be applied satisfactorily in most of the older plants where the order assembly cooler can be enlarged. Use of trucks or cages usually requires one worker to bring them loaded into the room and remove empty ones, but so much of the order filler's time is saved by having product close at hand that the arrangement results in a considerable overall saving in order filling time.

NLRB CHANGES POLICY

A show of membership cards or union rolls will no longer be interpreted by the National Labor Relations Board as indicating the employees' choice of a particular union as collective bargaining agency, according to a recent board decision in three separate cases involving Armour and Company and the Cudahy Packing Co. The board has ordered secret elections in these cases, even though the union made claims to a majority.

This new precedent was followed by the board this week in ordering an election at the 31st st. plant of Armour and Company at Chicago after the Packinghouse Workers Organizing Committee, a C.I.O. union, had demanded a certificate of representation on the basis of the number of membership cards in its possession. Earlier decisions establishing the precedent were made on representation pleas involving plants in Denver and Oklahoma City.

Senator Edward R. Burke, who has criticized the Wagner act and the labor board, approved the board's action as "fair and just." He stated that the decision upheld his amendment to the labor act which would require a secret election to be held in every case to determine employee representatives. He pointed out that the new policy would take the premium off the practice by union organizers of securing employee's signatures under coercion.

WAGE-HOUR AMENDMENT

Proponents of the Barden and Norton bills to amend the wage-hour act were deadlocked in the House rules committee this week as each group attempted to secure right-of-way to bring its measure before the House for debate. There will be an attempt to work out a compromise this weekend.

It is estimated that the Barden amendments would exempt 2,000,000 workers processing agricultural products, including meat industry employees, and other groups of seasonal workers from provisions of the wage-hour act. President Roosevelt has indicated that he will veto this bill if it is passed. The Norton bill is more restricted in its provisions, one feature being exemption of "white-collar" workers from the act.

INDUSTRY SAFETY RECORD IMPROVED DURING 1938

INJURY rates in the meat packing industry improved during 1938 with the frequency rate dropping 3 per cent to 25.57 and the severity rate declining 46 per cent to 0.76, according to the annual statistical analysis of the National Safety Council, based on reports from 89 plants.

The meat industry 1938 frequency rate was twice the average for all industries, but the severity rate was only one-half the all-industries average. The meat packing reduction of 46 per cent in severity and 3 per cent in frequency from 1937 compared with a reduction of 5 per cent in severity and 16 per cent in frequency for industry as a whole.

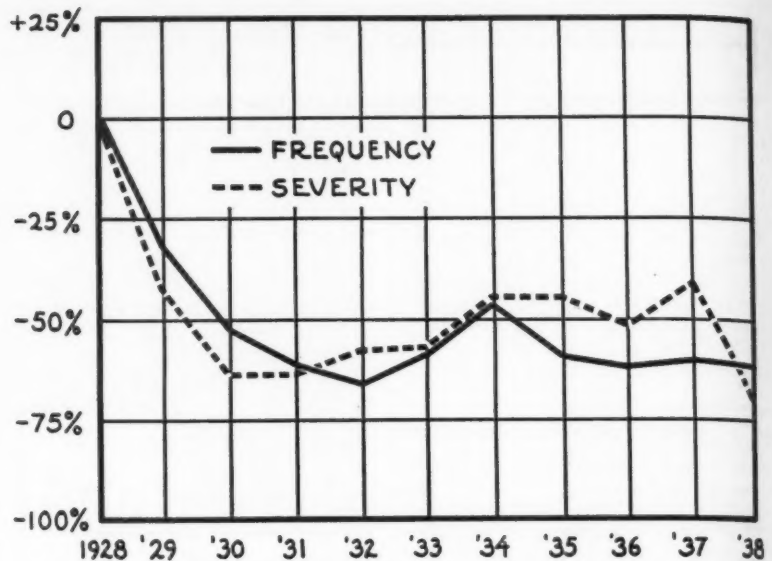
Since 1928, injury frequency has decreased 64 per cent and severity has declined 68 per cent in the packing field. These results exceed the average progress of all industries. Middle-size plants, on the whole, had the best safety results during 1938, reducing injury frequency 4 per cent and severity 70 per cent from 1937. They also achieved the lowest severity rate—0.49 per cent.

Causes of Accidents

Reports covering 47 fatalities and permanent partial disabilities occurring during the past five years show that the principal mechanical causes of such injuries are unsafe processes and methods, poor housekeeping and improper guarding of equipment and premises. The principal personal cause of serious injuries was improper attitude.

According to state reports "handling objects" and "using hand tools" are the most important types of compensable accidents in the meat industry, accounting for 44 per cent of all types.

The Sioux City, Ia., plant of Armour and Company holds the best known, all-time, no-injury record in the industry—



MEAT INDUSTRY SAFETY RECORD IMPROVES

Chart shows percentage changes in accident rates in the meat packing industry from 1928 through 1938.

4,054,449 man-hours. The record began Mar. 6, 1937, and ended Mar. 17, 1938.

Meat packing plants ranked twenty-eighth in frequency and tenth in severity among 30 major industries. The industry has more than kept pace with other industries in reducing injury rates. While the decrease of 3 per cent in frequency from 1937 is less than the average made by all industries, the improvement of 46 per cent in severity far exceeded the general decrease. Reductions in both rates since 1928, particularly in severity, are greater than the improvement in other industries.

All types of injuries have decreased substantially in both frequency and severity since 1928. Fatalities are down 92 per cent. While permanent disabilities have been reduced only 6 per cent in frequency, their severity is down 56 per cent. The record is as follows:

FREQUENCY AND SEVERITY

	All Injuries	Death and Perm. Total	Perm. Partial	Temporary Total
1938 frequency rate...	25.57	.02	1.13	24.40
1938 severity rate...	.76	.12	.31	.33
Percentage change in frequency, 1937 to 1938	-3	-82	-70	-2
Percentage change in severity, 1937 to 1938	-46	-82	-31	+6
Percentage change in frequency, 1928 to 1938	-64	-92	-6	-65
Percentage change in severity, 1928 to 1938	-68	-92	-56	-36

Frequency rates in the industry during 1938 ranged upward from 23.73 in large plants to 34.11 in small ones. Severity rates were also highest in small plants, averaging 1.08 compared with 0.49 for middle-size units and 0.80 for large organizations.

Middle-size plants made the most improvement in comparison with 1937 by reducing frequency 4 per cent and severity 70 per cent. Large plants also reduced injury severity, but severity rates in small units rose 54 per cent. Plants of all sizes reduced frequency.

FREQUENCY AND SEVERITY CHANGES

Size Group	1937-1938 Change in Frequency Per cent	1937-1938 Change in Severity Per cent
Large	-1	-44
Middle-sized	-4	-70
Small	-13	+54

Causes of Serious Accidents

During the last five years, companies having fatalities or permanent partial disabilities have been requested to make special reports on circumstances involved in such injuries so that better information could be developed on the fundamental causes of serious accidents in the industry. Only 47 out of 1,172 of these cases, however, have been reported in detail. More reports, therefore, are necessary for accurate and useful information. A summary of details of the 47 reported cases shows:

1.—Agencies of Injury. Hand tools,

(Continued on page 34.)

DISABLING INJURIES, 1938, MEAT PACKING INDUSTRY, BY SIZE GROUPS

Size Group	No. of Industrial Units	Man-Hours Worked (Thousands)	Average Number of Employees	NO. DISABLING INJURIES				NUMBER OF DAYS CHARGED				INJURY RATES	
				Death and Perm. Total	Perm. Partial	Temporary Total	TOTAL	Death and Perm. Total	Perm. Partial	Temporary Total	TOTAL	Frequency	Severity
ALL GROUPS	89	172,613	82,378	4	198	4,211	4,413	24,000	52,404	55,093	131,497	25.57	.76
Large units	29	123,920	59,700	3	174	2,696	2,873	18,000	42,409	38,001	98,500	23.20	.79
Middle-sized	30	35,948	16,151	0	18	1,090	1,108	0	5,238	11,483	16,721	30.82	.47
Small	30	12,745	6,528	1	6	425	432	6,000	4,667	5,609	10,276	33.35	1.28

HOW A LOCKER PLANT BRANCHED OUT

OFFERING a variation on the conventional locker plants which have mushroomed throughout the country in the past few years, Banfields Frozen Food Co., Tulsa, Okla., has found it necessary to increase its facilities since its founding last fall by Frank Banfield, packer of Oklahoma and Kansas. Recent additions to the plant have virtually doubled its original capacity, making it, in effect, a miniature packing plant which handles all operations except slaughtering.

Locker facilities have been increased from an original quota of 500 lockers to 1,500. As a major phase of its operations, the plant processes wholesale meat purchases made by customers, delivering them in bulk or cutting them to table size for storage if the customer wishes to engage a locker.

The plant also buys high quality livestock, arranging to have it slaughtered locally and bringing the carcasses to the Banfield plant for processing or resale to the general public or to individual stores and markets on a wholesale basis.

Variety of Storage Service

Ranchers, farmers and cattlemen bring their meat to the Banfield firm for processing, aging and curing. During the hunting season, many residents of Tulsa brought back wild game from Canada, Old Mexico and other points; the lockers were filled with bear, moose and deer meat, ducks, quail and other game. Storage service is not confined to meats, but is available for all perishable foods. The plant is kept open evenings for the convenience of patrons.

In order to acquaint the public with

his new service, Mr. Banfield used space in local newspapers, featuring detailed stories and pictures of the plant in addition to regular display advertisements. Pointing out the similarity of his locker service to the individual's private domestic refrigerator, he stressed the idea of buying meat "wholesale" and storing it for future use. While the length of time a locker is to be rented is left to the patron, advertising emphasized the economy of using the facilities on a yearly basis.

The plant is located about two and one-half miles from the business center of Tulsa, in a rapidly growing suburb. In order to handle the various types of services offered, it is divided off into several departments according to the respective requirements of each.

The quick-freeze room, in which product is frozen before being stored in the lockers, is located in one corner of the meat cooler. A temperature of 35 degs. F. is maintained in the cooler

VARIED SERVICES OFFERED

LEFT.—Plant employes weighing and cutting carcass meat. Couple in background are selecting a quarter of beef for conversion into table-size cuts to be stored for later use.

RIGHT.—Housewife is selecting retail items offered by the plant and placing them in her locker; patron in background is removing meat cuts from his locker.



UNIQUE LOCKER PLANT

This brick building in Tulsa houses a "miniature packing plant," operated in connection with what is claimed to be the first cold storage locker service in Eastern Oklahoma. No slaughtering is done at the plant.

and in the cutting room, which adjoins it. The locker room is long and narrow, and is equipped with an insulated window at the front end. Since this window is about five feet from the front of the store, the entire room is visible to persons passing the plant.

Hams and Sausage Produced

In addition to services for locker patrons, the plant turns out smoked hams, sausage and luncheon meat. In developing this angle of his business, Mr. Banfield decided to specialize on a single, high quality instead of attempting to meet price competition with several

(Continued on page 32.)



Up and Down New York State, Durr's Internationals Deliver on Time



This 4 to 5-ton International Model DR-60 with refrigerator body is typical of the Heavy-Duty Internationals in the Durr fleet.

Throughout New York State, with the exception of New York City and Buffalo, the International Heavy-Duty Trucks operated by the C. A. Durr Packing Co. of Utica, are familiar sights on the highways.

The Durr Company is proud of the fact that their customers in all parts of the state can depend unfailingly on the time of deliveries. Day and night, traveling an average distance of 300 miles a trip, Internationals are on the road delivering on time, almost to the minute.

The secret of this unusual service is in the rugged dependability of Internationals, plus a remarkable shop organization developed by the Durr Company, plus high-grade drivers who know their business.

Investigate International Trucks for your own work. These *all-truck* trucks are available in 42 models and 142 wheelbase lengths — they meet every trucking requirement to the utmost satisfaction. See the nearby International dealer or Company-owned branch for complete information.

INTERNATIONAL HARVESTER COMPANY

(Incorporated)

180 North Michigan Avenue

Chicago, Illinois

INTERNATIONAL TRUCKS

Sliced Bacon, Sausage and Loaf Production Still Rising

VOLUME of specialty meats manufactured under federal inspection during June was large. More sausage was made during June than in any month since October, 1936, and production for June was the highest for that month in 12 years, with the exception of June, 1936.

More bacon was sliced and packaged than in any other month of the packer years 1937, 1938, and 1939 to date. Meat loaf production was the greatest for any month so far in the current packer year and a record volume of pork was canned.

Sausage production during the month was as follows:

	lbs.
Fresh	6,838,667
Smoked and/or cooked	55,700,445
To be dried or semi-dried	10,729,069
Total	73,268,181

Sausage Output Large

Compared with June a year ago, production was 5,000,000 lbs. larger and 2,000,000 lbs. above the same month two years ago. Production of smoked and/or cooked sausage showed a seasonal increase over the earlier months of the packer year and was approximately 3,700,000 lbs. greater than in June a year ago and 500,000 lbs. over two years ago.

Fresh sausage production showed a seasonal decline from earlier months, but was well above the output for June in 1938 and 1937. Volume of sausage to be dried or semi-dried was the greatest for any month so far in the packer year and exceeded volume in June of 1938 and 1937.

Monthly production for the packer year 1938-39 has been as follows:

	lbs.
1938	
November	66,612,075
December	50,452,050
1939	
January	61,138,875
February	53,478,635
March	61,163,870
April	57,674,333
May	71,676,040
June	73,268,181

Pork Canning Increases

While the volume of meat and meat food products canned showed a seasonal decline, production for the month was 14,000,000 lbs. above June a year ago and 10,500,000 lbs. above the same month two years ago. June production was as follows:

	lbs.
Beef	4,986,861
Pork	18,342,979
Sausage	2,945,835
Soup	12,231,429
All other	6,400,874
Total	44,907,978

Production of canned pork has been increasing, which is accounted for by the popularity of canned ham and canned luncheon meat, both of which are being produced in greater volume. June production of canned pork was as follows:

	lbs.
June, 1937	10,795,033
June, 1938	12,457,957
June, 1939	18,342,979

In June, 1937, production of canned meats and meat food products amounted to 34,415,448 lbs. The total was 30,536,315 lbs. in June, 1938, and in June, 1939, the volume was 44,907,978 lbs.

Loaf Production Up

Meat loaf production also reflected good demand and more plentiful supplies of meats for manufacture. Output for June was largest for any month of the current year and was well above June, 1938 and 1937. Production for June and each of the preceding months this year has been as follows:

	lbs.
1938	
November	9,357,118
December	8,032,194
1939	
January	8,575,348
February	6,961,454
March	7,459,995
April	7,333,697
May	9,445,041
June	9,833,451

June production compared with the

same month one and two years ago was:

	lbs.
June, 1937	9,010,611
June, 1938	8,853,533
June, 1939	9,833,451

More Bacon Sliced

Sliced bacon output during June was at the highest level for any month in a number of years. It was 3,000,000 lbs. above June a year ago and 4,500,000 lbs. above the same month in 1937. Production by months so far in this packer year has been:

	lbs.
1938	
November	19,967,669
December	18,607,520
1939	
January	19,860,787
February	18,169,033
March	20,793,982
April	19,982,489
May	23,214,142
June	24,547,610

Production in June, with comparisons, was as follows:

	lbs.
June, 1937	20,019,361
June, 1938	21,844,488
June, 1939	24,547,610

TEST NEW STAMP PLAN

Extension of the Department of Agriculture's food stamp plan for removal of surplus farm commodities to privately employed, non-relief families is to be tested in Shawnee, Okla., and will probably be adopted throughout the country if results are satisfactory, according to Secretary Wallace.

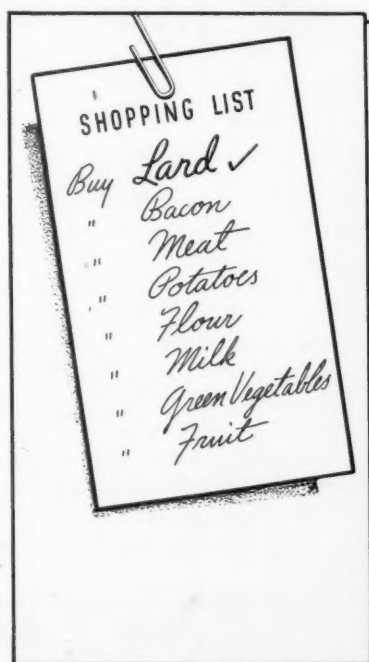
Heretofore, the food stamps have been made available only to relief families in test cities designated by the Department of Agriculture. In Shawnee, a city of 23,000 population, non-relief families whose incomes do not exceed \$19.50 per week will also be eligible to participate in the distribution plan. As in the other cities, relief families will utilize the food stamps on a voluntary basis.

EDUCATIONAL LARD LEAFLET

A six-page leaflet of unusual design on lard has been prepared by the Institute of American Meat Packers and is being offered to members of the Institute at cost.

Printed in two colors, the leaflet contains important information for consumers on the shortening value, digestibility, economy, and flavor of lard, in addition to tested recipes on pastry, waffles, cake, bread and doughnut making, and full instructions on deep-fat frying. The leaflet is offered to members of the Institute at the following prices:

If orders total 1,000,000 copies the price per thousand will be \$2.45; 500,000 copies, \$2.90 per thousand; 200,000 copies, \$3.50 per thousand; 100,000 copies, \$5.25 per thousand; 50,000 copies, \$6.20 per thousand, and 25,000 copies, \$7.25 per thousand.



INSTITUTE LARD LEAFLET



HOW TO CHOOSE THE RIGHT VALVE FOR EVERY SERVICE



Economical valve performance begins with proper valve selection. In the broad line of valves offered to industry, there is one that is best suited to each service in your plant—one that will give dependable flow control at minimum cost. "Trouble spots" and high maintenance costs often result solely from mis-matching of valve and operating conditions of the line.

Crane's bulletin—"Service Characteristics of Globe Valves and Gate Valves," with its Valve Selection Guide will help you avoid mis-application of valves. It shows you the way to low-cost valve maintenance. Get a *free* copy from your Crane Representative—or, write today.

"THERE'S FLOW CONTROL that stops profit leaks too!"

MEN who buy or use valves are obviously familiar with them. From experience, they are in a position to know the value of quality in valve design and construction—even in the finest degrees. They know, too, and better than does the front office, how small losses caused by inefficient valves may seem negligible—yet can easily mount up to an important figure that shows in the profit and loss statement.

Crane valves are engineered to stop even the small losses. The

extreme accuracy of their manufacture and the careful analysis and specification of the materials that go into each part assure long, economical service and few time-wasting replacements.

Regardless of what your piping problem may be—regardless of how specialized your field—you will find the valve you want in the complete Crane catalog which includes more than 38,000 items. Consult the Crane Representative regarding valves and fittings to meet your specific requirements.

CRANE

CRANE CO. GENERAL OFFICES
836 S. MICHIGAN AVE., CHICAGO
VALVES • FITTINGS • PIPE
PLUMBING • HEATING • PUMPS

NATION-WIDE SERVICE THROUGH BRANCHES AND WHOLESALERS IN ALL MARKETS

Up and Down

Hull Now Chairman and Henneberry President Of Hull & Dillon Co.

Lewis Hull, one of the founders of the Hull & Dillon Packing Co., Pittsburg, Kas., retired from the presidency on



LEWIS HULL



E. HENNEBERRY

July 9 and became chairman of the board of directors. He will maintain his active interest in and contact with the business. E. D. Henneberry, who has been vice president and general manager of the company since 1923, became president and E. H. Skinner vice president. Fred J. Kempster is secretary-treasurer, W. H. Steele is sales manager and V. J. Gerwert assistant sales manager and purchasing agent.

Australian Packer in U. S. On Trip Around the World

A trip around the world recently brought back for a visit to the United States, after an absence of four years, Thomas Moloughney, works manager of Western & Murray Coop. Bacon & Meat Packing Co., Ltd., and a director of Victorian Casing Co., Pty., Ltd., of Melbourne, Australia. Arriving in New York City early in June, Mr. Moloughney took in the fair and then came to Chicago. He later visited points in Canada and on the West Coast of the United States and sailed for Australia on July 17.

Before reaching the United States, the globe-trotting packer executive had visited South Africa, England, and most of Continental Europe.

Great Bend Packing Co. Group Honored at Business Dinner

Business men of Great Bend, Kas., paid their respects to the Great Bend Packing Co., second largest employer in the city, at a chamber of commerce dinner recently attended by Hody Thies,

one of the founders and president of the firm, and its 35 employees. Meats served at the dinner, consisting of cooked salami, relish loaf, liver sausage and baked pork loaf, were supplied by the packing company.

Mr. Thies traced the rapid growth of the concern since its founding seven years ago, during which period three additions have been made to the original plant. The average period of service of the company's present employees was cited as between five and six years. During 1938, the Great Bend firm slaughtered and processed 4,422 cattle and 7,792 hogs.

Retiring Swift Hog Buyer Bought 35,000,000 Animals

Climaxing 38 years of service with Swift & Company, 34 of which were spent as head hog buyer for the company at the South St. Paul, Minn., market, William H. Penrose was feted by hundreds of his market associates and friends at a good will dinner on July 28 at the Lowry Hotel, St. Paul, in observance of his retirement.

During his 34 years of hog buying, Mr. Penrose superintended purchasing of more than 35,000,000 head of hogs, representing about 22 times the total annual run at the South St. Paul market. Beginning his association with the meat packing industry in the Chicago yards in 1890, Mr. Penrose witnessed firsthand the great changes in livestock production, marketing and meat processing which have taken place since that time.

Frank Foss Announced As Wilson Vice President Following Board Meeting

Announcement of the appointment of Frank K. Foss as vice president of Wilson & Co. was made by Thomas E.



FRANK K. FOSS

Wilson, chairman of the board, following a meeting of the directors on July 28. He fills the vacancy caused by the death of William J. Cawley.

Mr. Foss started with Wilson & Co. in June, 1916, working during the summer. After graduation from Cornell University in 1917, he worked in the cattle yards for a few months, then enlisted in the Naval aviation corps, from which he was discharged in February, 1919, and started again in cattle buying. In 1920, he was transferred to

RED HOTS IN SPOTLIGHT

The mayor of Glasgow, Scotland, (extreme left with gray hair) and the mayor of New York (center, biting into a red hot) participate in the popular American sport of consuming "hot dogs" in front of a Child's restaurant at the New York World's Fair. Grover Whalen, head of the fair, stands behind Mayor La Guardia.





ADELMANN
HAM BOILER

In the SPOTLIGHT of Favor!

Adelmann Ham Boilers have unusual and exclusive features, with demonstrated practical advantages. Elliptical springs, self-sealing and non-tilting cover, simplicity of operation, easy cleaning and long life—all contribute their part toward successful results.

Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta (stainless) Steel. The most complete line available. Liberal trade-in schedules make it profitable to dispose of worn, obsolete equipment in favor of new Adelmann Ham Boilers.

"ADELMANN—The Kind Your Ham Makers Prefer"

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

HAM BOILER CORP.

OFFICE and FACTORY, PORT CHESTER, N. Y.
CHICAGO OFFICE: 332 S. MICHIGAN AVE.



Color ON PARADE

Peacock Brand Casing Colors... clear, bright, attractive colors that are now available in new **TABLET FORM!** Effervescent-dissolving action spreads color quickly and evenly. They're easier to use and economical, too. One color tablet makes 125 gallons of cooking water. Write today for free samples.

WM. J. STANGE CO.
2536-40 W. Monroe St., Chicago

Western Branches: 923 E. 3rd St., Los Angeles; 1250 Sansome St., San Francisco. In Canada: J. H. Stafford Industries, Ltd., 24 Hayter St., Toronto, Ont.

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS

PHILADELPHIA

BROKER

**PACKINGHOUSE
PRODUCTS**

HARRY K. LAX, General Manager

*Member of New York Produce Exchange
and Philadelphia Commercial Exchange*

SALAMI SAFETY

Take no chances with ferments, swells or sours in your Dry Sausage Department. Rolle Standard Strength Garlic and Onion Juices are safe, strong and reliable for fine natural flavor and freedom from drying room complications. The finest export quality products will taste better and keep better through the use of these full-bodied, fiber-free seasonings.

SEND COUPON FOR FREE WORKING SAMPLES →

VEGETABLE JUICES INC.

664-666 W. HUBBARD ST., CHICAGO, ILL.

NAME _____ ADDRESS _____ CITY _____

plant operations, including the tannery.

In October, 1921, he went to Buenos Aires as assistant manager of the South American plant. In 1927, he was made manager at Buenos Aires and remained there until August, 1936, when he returned to the United States. Since that time he has been in the beef department at Chicago, following cattle buying operations.

Mr. Foss won fame as a pole vaulter during his college career and later as a member of the 1920 U. S. team at the Olympic Games at Antwerp, Belgium, winning the event for the United States and establishing a new pole vault record which stood for many years.

Chicago News of Today

Dr. Roy C. Newton, chief chemist, Swift & Company, Chicago, was elected vice president of the newly formed Institute of Food Technologists at the recent Food Technology Conference held at the Boston Institute of Technology, Cambridge, Mass. Objective of the new institute is to raise the status of food technology to that of a recognized profession.

Among Chicago visitors this week was G. L. Childress, general manager of the Houston Packing Co., located in Houston, Tex.

Leonard J. Hantover, vice president, Phil Hantover, Inc., Kansas City, Mo., packinghouse equipment and supplies firm, was in Chicago on business this week.

R. C. Pollock, manager of the National Live Stock and Meat Board, was in Washington, D. C., on business on July 26 and later in the week went to Oklahoma City, Okla.

During the course of a Chicago visit this week, A. Wallmo, provision sales manager of Oscar Mayer & Co., Madison, Wis., shot a game of golf with Robert Burrows of J. C. Wood & Co., Chicago provision brokers.

Paul A. Goesser of the meat merchandising staff of the National Live Stock and Meat Board conducted a series of meetings this week in Craig, Col., Rock Springs, Wyo., and other cities of the area.

Bell Quality Foods, Inc., 33 N. La Salle st., Chicago, has been incorporated to deal in meats and meat products. Incorporators are L. W. Hoffman, R. Garfield and C. L. Stainer.

Following a vote by the board of directors, trading in D. S. Clear bellies under a new contract (see page 31) was resumed July 27 on the Chicago Board of Trade. Vote of the membership was almost unanimous.

New York News Notes

Frank M. Reilly, manager, by-products department, United Dressed Beef Co., New York, is spending his vacation at Seagate, N. J.

Visitors to New York last week in-

cluded H. C. Stanton, head of the soap department, and R. H. Gifford, head of branch house sales, Swift & Company, Chicago. Mr. Gifford is spending his vacation in the East.

E. L. Cleary, eastern district manager, and C. N. Glew, Brooklyn branch manager, John Morrell & Co., spent a few days last week at headquarters in Ottumwa, Ia., returning to New York by airplane.

Percy F. Griffin, general manager, Swift & Company, Patagonia, and Mrs. Griffin arrived from South America on July 24. Mr. Griffin will spend some time at Swift & Company's headquarters in Chicago before returning to South America.

Herbert Charles, special Canadian sales representative, Canada Packers Ltd., Toronto, is vacationing in New York.

Jack Shribman, Eastern sales manager of S. Oppenheimer & Co., Inc., is spending two weeks on a fishing trip with friends in Maine.

Ray Wright, sales department, John Morrell & Co., Philadelphia, was a visitor in New York last week.

N. Y. World's Fair Flash

Among those visiting the fair last week were twelve Swift & Company managers of prize winning branch houses in the recent New England sales campaign. They were R. H. Clark, Jr., Keene, N. H.; E. Johnson, Laconia, N. H.; A. C. Arthur, St. Johnsbury, Vt.; J. L. McLam, White River, Vt.; J. H. Williams, Montpelier, Vt.; T. H. Menten, Boston, Mass.; A. H. Varnum, New Bedford, Mass.; H. E. Campbell, Quincy, Mass.; M. T. McNeerney, Pawtucket, R. I.; E. M. Emery, Providence, R. I.; M. H. Greely, Woonsocket, R. I., and G. N. Whittier, Williamantic, Conn.

John Stettmeier, wholesale provisions, Baltimore, Md., visited the Swift exhibit recently.

Countrywide News Notes

Henry Weiss, 82-year-old retired meat packer of Cincinnati, O., died July 15 following a long illness. Mr. Weiss for many years was in the meat packing business in Cincinnati with his father, a pioneer of the industry in that city. He retired about 25 years ago.

Death of Wallace C. Watkins, 56 years old, managing director of Swift Australian Co., Ltd., occurred on July 18, at Sidney, Australia. Mr. Watkins, who entered the company's employ at East St. Louis, was sent to manage its properties at Sidney, Brisbane and Melbourne 12 years ago. Death was attributed to pneumonia.

Morris Rifkin, president of Morris Rifkin & Son, St. Paul, Minn., with Mrs. Rifkin celebrated the 25th anniversary of their marriage on July 22. About 150 guests gathered at the Nicollet Hotel in Minneapolis for the event, including many of Mr. and Mrs. Rifkin's Chicago

(Continued on page 42.)

In the News 40 Years Ago

(From The National Provisioner, July 29, 1899.)

After much parleying and commercial friction between this country and European countries in the matter of entry of American foodstuffs into their markets, and after innumerable skirmishes for vantage in which THE NATIONAL PROVISIONER took a conspicuous and effective part, it is gratifying to note evidences of an approachment and of an ultimate breaking down of the unjust and annoying restrictions against the unhampered admission of our meats, provisions and other foodstuffs into those continental markets which absolutely need them, both because of their excellent quality and cheapness and because of the scarcity of these products in such countries.

On account of increased business the pork packing firm of George A. Hormel & Co., of Austin, Minn., will increase their plant to nearly treble its present size. New buildings, costing about \$40,000, will be erected. There will also be added a new refrigerator about twice the size of the present one.

Gustavus F. Swift is now in Europe and, doubtless the recreation during the coming hot weather will invigorate his robust constitution for the great activity which the meat and provision industry will experience this fall and winter.

In the News 25 Years Ago

(From The National Provisioner, August 1, 1914.)

News and gossip of the trading pits has been replaced by noise and strong-arm talk since the European war scare broke loose.

President Wilson told a delegation of business men who called on him at Washington that it was not the purpose of his administration to run amuck as far as business is concerned, but to bring to an end the period of uncertainty and attacks which have hampered business for so long.

New meat inspection regulations governing slaughtering of cattle, sheep, swine and goats, and preparation of meat food products in inspected establishments, have been signed by the Secretary of Agriculture. Substance of the revision is to bring regulations up to date and to clear up disputed and doubtful points.

A hind quarter of beef that had been in cold storage for eighteen years was shown by Messrs. Brewster & Frost at Smithfield Market, London, recently. This beef was shipped from Brisbane, Australia, in February, 1896. The meat, although somewhat faded in appearance, is still sweet and sound. The system of refrigeration employed during the period was the brine circulation process, produced by a duplex ammonia compression machine, and the cold store was insulated with flake charcoal. The average age of frozen meat sold in London is two or three months, and the oldest frozen meat hitherto known to the trade is said to be two or three years.



... FIT FOR A KING [AND QUEEN]

PROTECT YOUR HAM SALES!

Pre-Season

WITH THE

NEVERFAIL

3-DAY HAM CURE

● Hog runs, this Fall, will probably set a six-year record. That means competition in ham sales will be keen. Take your product out of price competition by giving it the unique, aromatic flavor obtained only with the NEVERFAIL 3-Day Ham Cure. Write us!

THE "red-hot" has stepped into "high" society! That's fine for everybody concerned. With millions of newspaper pages publicizing the example of royalty, *more* people than ever are eating *more* "red-hots" than ever—and that's saying plenty!

But will they buy . . . and continue to buy . . . your brand? That depends largely on one thing — flavor! Yes, flavor is the most important . . . and least expensive . . . part of your product.

Let us help you flavor your Frankfurters to sell . . . and keep on selling. Mayer's Special Frankfurter Seasoning is made from the world's finest *natural* spices, expertly sorted, ground, refined and blended. Taste the difference! We will gladly give you the opportunity by arranging a demonstration in your own plant. No cost, no obligation. Write us!

WE LEAD . . . Others must Follow!

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office: 159 Bay St., Toronto . . . Canadian Plant: Windsor, Ontario

Liver Sausage Color

An Eastern sausage manufacturer has been having trouble with his liver sausage and wants some help in solving it. He writes:

Editor THE NATIONAL PROVISIONER:

We are having some difficulty with gray ring in our liver sausage. The meat is also full of little holes when sliced (resembling Jewish rye bread). We sometimes have this porous condition in our large bologna. Our liver sausage is made from 35 lbs. fresh hog liver scalded through, 4 lbs. raw liver, 2½ lbs. raw onions, 12½ lbs. fresh bull meat cut with ¼ lb. salt and 10 lbs. ice. The liver and onions are added to bull meat in silent cutter and chopped with another ¼ lb. salt. To this is added 35 lbs. fresh pork trimmings, 4 lbs. dry milk solids, seasoning and 1¼ lbs. salt. Cooking is started at 190 degs. but mostly carried out at 160 degs. Product is rinsed in luke warm water and smoked.

AIR HOLES.—Taking up the problem of porosity first, the small holes in the finished product may be due to a faulty piston in the stuffer through which air escapes into the meat or it may be caused by poor stuffing due to inexperienced help.

There is also a possibility that this trouble may lie in the manner in which product is handled after cooking; the inquirer rinses the sausage in luke-warm water before smoking, but many processors chill liver sausage in ice cold water so that it is thoroughly set before smoking is begun.

RINGS AND COLORS.—Various rings or color areas may appear in liver sausage and braunschweiger if they are improperly made. Liver is extremely perishable and must be handled quickly and carefully. Interior discolorations in sausage can usually be traced to careless manufacturing methods, such as heating during cutting, abnormal exposure to bacteria, or because the sausage is made or kept under conditions which foster bacterial growth. Since the inquirer's product is not cured, the color difficulty is not connected with the fading sometimes found in improperly cured sausage.

Some processors have found that addition of ½ oz. of sodium nitrite per 100 lbs. of meat solves most of their color problems in making liver sausage. The sausage, of course, will have an all-over pinkish tinge which may not be acceptable to the inquirer's trade.

If there are dark areas in the inquirer's liver sausage it may be due to use of bull meat in his formula. Some processors avoid the use of beef in liver sausage as being darkening and depend mainly on liver, young white veal, rather fat pork trimmings with, perhaps, cooked beef tripe.

The proportion of salt to the total

amount of meat in the formula would also appear to be a little out of line. Two to 2½ lbs. of salt per 100 lbs. of meat is commonly used in liver sausage.

SCALDING.—There appears to be considerable difference of opinion as to the extent to which livers should be scalded. Some sausage makers merely wash the livers in a weak salt solution to remove blood and serum, drain and hold them cold until they are used. Others scald the livers lightly so that the scalding goes only about ¼ in. deep. These operators believe that liver loses binding power and suffers excessive shrink if scalded through.

PINEAPPLE JUICE ON CASINGS

Pineapple juice may be applied to sausage casings after stuffing, under a regulation of the Bureau of Animal Industry, U. S. Department of Agriculture, issued as Circular Letter No. 2186, to meat inspectors, dated July 18, 1939, and signed by Dr. John R. Mohler, chief

of the Bureau. Use of the juice in federally inspected houses is provided for under the following restrictions of the bureau:

"For the purpose of rendering the casings less resistant, the preparation of sausage and other meat food products of the varieties that are stuffed in hog or sheep casings and cooked at the official establishment, such as frankfurt style and Vienna style sausage, may include applications of the juice of fresh pineapples to the casings after stuffing.

"The pineapple juice may be applied to the casings by dipping or spraying. It may be applied full strength or diluted with water. To afford an opportunity for the pineapple juice to act upon the casings, the sausage or similar product may be allowed to hang for a suitable time, but this must be so restricted that there will not be penetration of the pineapple juice into the meat or product within the casings.

"Following the holding period the product is to be subjected to normal processing which shall include sufficient heating at not less than 160 degs. F. for not less than five minutes to completely destroy the enzymes contained in the pineapple juice and terminate their action.

"The entire process should be so conducted as not to involve penetration of the pineapple juice into the product and recognizable action of the enzymes upon it. Action of the enzymes on the product, such as breaking down and softening of the product immediately under the casing or breaking down of the casing itself, is not permitted."

TEXAS SAUSAGE REGULATIONS

New regulations governing the manufacture in Texas of sausage and other meat food products have been promulgated by the Texas State Board of Health, effective September 1, 1939. These are patterned largely from federal regulations applying to these products, but in a few particulars are more rigid. Copies of the regulations can be secured by addressing Dr. George W. Cox, State Health Officer, located at Austin, Tex.

WATCH YOUR KILLING FATS

It is important that killing fats should go directly to the rendering kettle. "PORK PACKING," The National Provisioner's pork plant book, explains why and gives many other important details of lard rendering.

Does Your Sausage
Suffer from

"GREEN CENTER?"

The New Book

**SAUSAGE
AND MEAT
SPECIALTIES**

devotes an entire chapter to "Sausage Trouble-Shooting." Tells you how to track down to the source such dollar-stealing defects as Chill Ring, Sour Casings, Green Spots, Pink Center, Air Pockets, etc.

Nineteen other chapters highlight refrigeration and air conditioning, plant operations, plant layout, and dry sausage. Order your copy now.

The National Provisioner
407 So. Dearborn St. Chicago, Ill.

Enclosed is check or money order for \$5.00
for copy of "Sausage and Meat Specialties"

Name

Street

City M

DUAL INSTALLATION - -



DuQuoin Packing Co., DuQuoin, Ill., has this complete Lixate installation.

In this modern installation, it was possible to do away with the usual hopper above the Lixator. (See diagram above.) Instead, the Rock Salt flows from a storage place above the Lixators, through a permanent conduit. One Lixator here is used for making brine for meat curing, and the other automatically re-saturates spray brine.

ONE convincing thing about The Lixate Process For Making Brine is the way it sells itself to users. Once installed it *proves* that it can produce better brine at far lower costs. This has led to additional installations in a great many packing plants. One packer with national distribution has installed three Lixators of maximum capacity. Another has thirteen now in operation and more being installed.

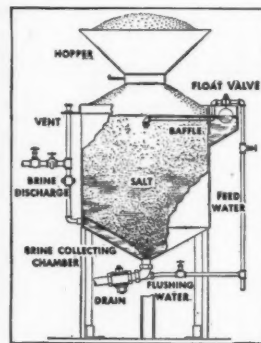
With these Lixate users as with all meat packers, quality is of primary importance—and Lixate Brine *is* quality brine. It is self-filtered to be crystal clear with no trace of cloudiness. It is not only bacteriologically clean, but also exceeds in chemical purity requirements established by food packing authorities. It is always fully saturated, making it easy and simple to dilute it to any desired salometer strength for better control of curing or pumping pickle brine.

With all its quality, this brine costs far less. The Lixate Process makes four important savings. Three of these are in

SALT FOR EVERY PACKING NEED

The Lixate Process For Making Brine is a development of The International Salt Research Laboratory which has also developed many improvements in the production and uses of salt. International provides the correct type and grade of salt for every use in meat packing and every other industry—with correct information for its proper use. The International Salt Advisory Service was established to provide helpful information on the use of salt or salt brine in industry. You are invited to submit any problem you may have without cost or obligation, for study and report.

QUADRUPLE SAVINGS



AUTOMATIC OPERATION

Salt flows by gravity from a hopper, or storage space, to the Lixator below. Water enters through a spray nozzle and flows through the salt, dissolving it without agitation. Brine, fully saturated, is self-filtered to be crystal clear, and flows upward through the collecting chamber to a discharge pipe. Automatic control of brine output controls the whole operation, making it completely automatic as long as the hopper above is kept filled with salt.

the lowered cost of labor for handling salt, making brine and distributing brine. A fourth economy comes from reduction of waste. Packers report savings up to 10% and 20% in the amount of salt used. This economy makes it desirable to use this brine not only for curing meats, but also for every other brine use about the plant. Lixate Brine is most economical for brining hides, for regenerating zeolite water softeners, for refrigeration, and especially for re-saturating spray brine automatically.

Write for The Lixate Book. It describes the Process in detail and illustrates many installations. If you prefer, a Lixate Engineer will call, with no obligation whatever, and work out with you or your superintendent, an estimate of the savings possible in your own plant.

The **LIXATE** *Process*

REG. U. S. PAT. OFF.

FOR MAKING BRINE

INTERNATIONAL SALT CO., INC.

SCRANTON, PA.

NEW YORK, N. Y.

SALES OFFICES: Buffalo, N. Y. • Philadelphia, Pa. • Boston, Mass. • Baltimore, Md. • Pittsburgh, Pa. • Newark, N. J. • New York, N. Y. • Richmond, Va. • Atlanta, Ga. • New Orleans, La. • Cincinnati, Ohio • St. Louis, Mo.

REFRIGERATION and Air Conditioning

AIR CONDITIONING

MANY packers and sausage manufacturers, realizing the advantages of smokehouses in which all conditions influencing results can be controlled within close limits, have probably speculated on the possibility of converting the brick smokehouse of conventional design into the air-conditioned type.

Engineers specializing in the design of air-conditioned smokehouses have been reluctant, until recently, to recommend use of equipment to regulate automatically temperature, humidity, smoke density, air pressure and air circulation in the conventional brick smokehouse. Experiences with experimental set-ups were not 100 per cent satisfactory. Some operating and control problems were encountered, and it was felt that results could not be guaranteed until these were solved. Therefore, the use of the panel type of house was generally recommended to those who desired to install air-conditioned smokehouses.

Study and experiments with equipment to regulate conditions in the brick smokehouse were continued, however, and eventually the answers were found for all difficulties previously experienced. Two brick smokehouses of conventional design in an eastern meat packing plant were recently converted to the air-conditioned type.

Costs and Results

Results in these have been so satisfactory that engineers who planned the conversion have no hesitancy in declaring that air conditioning equipment can now be applied successfully to brick smokehouses and that probably a large percentage of these houses can be changed over with assurance that they will perform in a reliable manner and give desired results.

It is pointed out, however, that the panel type of air-conditioned smokehouse is in some ways superior to the converted brick house. This is particularly true with respect to the cost of heating. The reason for the higher heating cost in the brick house was explained by O. F. Gilliam in an article entitled "More Advances in Air-Conditioned Smoking" published in the February 18 issue of THE NATIONAL PROVISIONER.

Results obtained in the converted brick smokehouse compare favorably with those secured in the air-conditioned panel type house. There is the possibility, however, that there may be less

Is Successfully Used in Brick Smokehouses

uniformity of temperature at the end of the smoking period in product smoked in the converted brick house. While a range of inside temperature of product not greater than 1 deg. F. may reasonably be expected in the panel type house, the range of inside temperature of product smoked in the converted brick smokehouse may be as great as 4 degs. F.

If equipment for use in a brick house is properly selected and balanced, however, it is believed that inside temperature range for product at the end of the smoking period need never exceed this figure, and that in some cases it may be less. Somewhat higher smoking temperatures are required in the converted brick smokehouse than are usually carried in the panel type house for identical product, and a slightly higher average shrink will probably result.

It has been determined definitely that the saving in smoking cost in the converted brick smokehouse, improvement in product quality and reduction in product shrink, when compared with results in the conventional type of brick smokehouse, are great enough to make conversion a very profitable investment.

Conversion Method

The two brick smokehouses in the eastern plant, mentioned previously as having been converted to the air-conditioned type, have all four walls inside the building in which they are located. They are one story high, adjoin and are located on the first floor. Their fire pits were located in the basement before conversion.

Main steps in the conversion of these houses included removal of gratings, installation of floors, new doors and equipment, and the insulation of walls, ceiling and floor. The equipment differs in no important particulars from that used with panel type houses. It is installed under the houses in the space formerly occupied by the fire pits.

One set of apparatus is used for the

two houses. This means, of course, that the same conditions always prevail in the two rooms and that different kinds of product cannot be smoked in the two houses simultaneously. Either one or both houses may be operated at the same time. If it were necessary to smoke more than one kind of product in the two houses at the same time, equipment would be required for each house. Such an arrangement could be worked out readily. Multi-story houses can also be converted to the air-conditioned type as readily as adjoining houses.

When air conditioning was first being applied to meat packing and sausage manufacturing plant chill rooms, coolers and processing departments, there were many disappointments because there was insufficient appreciation of the need for recognizing and evaluating all factors influencing results to meet particular conditions. Today, packers and sausage manufacturers generally recognize the highly technical nature of an air conditioning problem and they rely on those whom they know to be capable and experienced for its solution.

Design Problems

It is expected that many packers and sausage manufacturers will plan to convert conventional brick smokehouses into the air-conditioned type. It is important, if needless expense and disappointments are to be avoided, that they realize there are technical problems to be solved which are as complicated, if not more so, as those confronting the designer of an air conditioning system for a cooler or processing department.

In addition and aside from engineering aspects of any smokehouse conversion job, long experience in air-conditioned smokehouse design and thorough knowledge of meat processing are required to coordinate, alter, adjust and balance all conditions and the equipment to secure the desired results. It is essential, therefore, that the packer and sausage manufacturer select the one who is to plan brick smokehouse conversion with at least as much care as he picks his room air conditioning engineer.

PACKER-OWNED REEFERS

Hearings have recently been held on the Shipstead bill (S 2753) to amend the interstate commerce act to give certain shippers, including packers, the right to supply themselves with refrigerator cars. The bill would make it unlawful for railroads to refuse to accept such cars for the interstate transporta-

tion of meats, packinghouse products and dairy products.

The proposed law is in answer to a ruling of the Association of American Railroads, effective September 1, under which, where railroad-owned or controlled refrigerator cars are available for perishable traffic, not including packinghouse products, shippers would not be permitted to use private cars. The carriers claim that their order is backed up by Interstate Commerce Commission and court decisions. Although the A.A.R. order did not include packer cars, these would be covered by the proposed law.

REFRIGERATION NOTES

Walton County Rural Electrification Association will establish a cold storage plant at Monroe, Ga., in cooperation with Monroe Kiwanis and Rotary clubs.

Cold storage plant is being planned for Dowagiac, Mich., by the executive board of its Community Council.

A building permit has been granted to Stork Brothers, New Ulm, Minn., to erect an addition to their cold storage plant.

Permit has been issued to Jerpe Commission Co., Omaha, Neb., for erection of a seven-story building at 101 So. 12th st. Building will be used for cold storage.

Omaha Packing Co. is building a \$13,000 addition to its cold storage plant.

WORLD'S POULTRY CONGRESS

Poultry raisers and specialists from all sections of the United States and approximately 40 foreign countries assemble at Cleveland, O., on July 28 for the 9-day program of the Seventh World's Poultry Congress, to be officially opened by Henry A. Wallace, Secretary of Agriculture. A total attendance of approximately 50,000 is expected.

More than 250 technical papers, covering all phases of poultry breeding, raising and marketing, have been received for presentation before the congress.

A display dramatizing the use of eggs with ham and bacon is being featured in an exhibit by the dairy and poultry department of Swift & Company. Swift will also stage a milk feeding demonstration, show chickens and ducklings in three distinct phases of life, and illustrate various types of eggs distributed by the company for different purposes. C. H. Smith of the department's sales division and others will represent the company.

Armour and Company, under the direction of C. A. Boelter, operating manager of the company's produce plants, is presenting an actual poultry drawing operation, illustrating how the company's "Cloverbloom" line of poultry is handled and prepared for the consumer. Another Armour exhibit demonstrates powdered eggs, frozen eggs and other special produce.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, July 26, 1939, or nearest previous date:

	Sales.	High.	Low.	— Close. —
	Week ended	July 26.	July 26.	July 26.
	July 26.	July 26.	July 26.	July 26.
Amal. Leather.	200	1 1/4	1 1/4	1 1/4
Do. Pfd.	200	16 1/4	16 1/4	16 1/4
Amer. H. & L.	300	5 1/4	5 1/4	5 1/4
Do. Pfd.	600	35	33 1/4	34 1/4
Amer. Stores.	9,900	14 1/4	14	14 1/4
Armour Ill.	5,250	4 1/4	4	4 1/4
Do. Pr. Pfd.	300	37 1/4	37 1/4	37 1/4
Do. Pfd.
Do. Del. Pfd.	900	101 1/4	101 1/4	101 1/4
Beechnut Pack.	100	128 1/4	126 1/4	128 1/4
Bohack, H. C.	200	3 1/4	3 1/4	3 1/4
Do. Pfd.	50	22	22	22
Chick. Co. Oil.	200	10 1/4	10 1/4	10 1/4
Childs Co.	1,900	8 1/4	8 1/4	8 1/4
Cudahy Pack.	500	11 1/4	11 1/4	11 1/4
Do. Pfd.	40	55	54 1/4	54 1/4
First Nat. Stra.	2,400	50 1/4	49 1/4	50 1/4
Gen. Foods	7,800	46 1/4	45 1/4	46 1/4
Do. Pfd.
Glidden Co.	1,900	19 1/4	19	19 1/4
Do. Pfd.	200	44	44	44
Gobel Co.	2,700	5 1/4	5 1/4	5 1/4
Gr. A. & P. 1st Pfd.	100	129 1/4	129 1/4	129 1/4
Do. New	625	104 1/4	104 1/4	104 1/4
Hormel, G. A.	50	25	25	25
Hygrade Food.	700	2	2	2
Kroger G. & B.	7,800	28 1/4	27 1/4	28 1/4
Libby McNeill.	600	5 1/4	5 1/4	5 1/4
Mickelberry Co.	3,250	3 1/4	3 1/4	3 1/4
M. & H. Pfd.
Morrell & Co.
Nat. Tea	400	3 1/4	3 1/4	3 1/4
Proc. & Gamb.	5,000	61 1/4	61	61 1/4
Do. Pfd.	110	118	118	118
Rath Pack
Safeway Strs.	13,700	45 1/4	44 1/4	45 1/4
Do. 5% Pfd.	230	108	108	108
Do. 6% Pfd.	110	111 1/4	111 1/4	111 1/4
Do. 7% Pfd.	20	113	113	112
Stahl Meyer	100	2	2	2 1/4
Swift & Co.	2,000	17 1/4	17 1/4	17 1/4
Do. Intl.	1,250	27 1/4	27 1/4	27 1/4
Truax Pork
U. S. Leather.	600	4 1/4	4 1/4	4 1/4
Do. A	2,000	8 1/4	8 1/4	8 1/4
Do. Pr. Pfd.
United Stk Yds.	400	2 1/4	2 1/4	2 1/4
Do. Pfd.	300	6 1/4	6 1/4	6 1/4
Wesson Oil	5,400	18	18 1/4	18 1/4
Do. Pfd.	1,200	58 1/4	58 1/4	58 1/4
Wilson & Co.	1,800	3 1/4	3 1/4	3 1/4
Do. Pfd.	500	36 1/4	36 1/4	36 1/4

Get Complete Information on

HOW YOU CAN CUT DELIVERY COSTS

You can cut off hundreds of dollars every year on your delivery costs. Twenty years of pioneering in the improvement of delivery equipment, and a long period of working closely with successful meat packers who know how to make money by cutting down expenses have given us a wealth of helpful information which we will gladly pass along to you to help you save money.

Get complete information today on how YOU can cut your delivery costs. Simply fill out and mail the coupon... NOW... and we will gladly send you full information.

ROBBINS & BURKE, INC.
CAMBRIDGE, MASS.

Robbins & Burke, Inc.
35 Landsdowne St., Cambridge, Mass.

Please send me information on How to Cut Delivery Costs, without obligation.

Mr.
Company.....
Address

PLANT OPERATIONS

Ideas for operating men

Dollar Savers

NEW ideas are constantly being developed in meat packing and sausage manufacturing plants under the spur of the necessity for cutting costs, improving quality of product and speeding up operations.

While most of these ideas are kinks or innovations which result in a small saving or improvement, their aggregate value in cutting costs and increasing efficiency is large. As they are practical, plant-tested methods of meeting and solving problems which are common throughout the industry, almost every processor will find them useful in his own operations.

A few of these new ideas are described on this page; others will appear in THE NATIONAL PROVISIONER in the future.

POWER OPERATED SAWS

There is use for a power operated band saw in a number of departments of the meat packing plant outside of the hog cutting room. It can be employed, for example, in the curing cellar for cutting hocks off hams and in the wholesale beef cooler for breaking down carcasses and preparing various cuts.

In some smaller plants the volume of product handled does not justify the purchase of a power operated band saw for each department in which there may be a use for it, or in which it could be used advantageously. The solution under such circumstances might be to have one saw arranged for quick and easy transportation to any department where it might be needed.

In the plant of Theurer-Norton Provision Co., Cleveland, O., a portable band saw has been found to be a convenient time-saving and money-saving tool. This saw, of the type constructed for use in retail meat stores, is mounted on a skid truck and is provided with a long cord for plugging into any convenient power outlet. It is a simple matter to transport the saw on a lift truck to any point in the plant.

This type of machine ordinarily is equipped with a $\frac{1}{2}$ -in. blade but works satisfactorily with a $\frac{3}{8}$ -in. blade. A new blade is never purchased for the Theurer-Norton portable saw as it is fitted with discarded blades from the regular hog cutting room band saw.

SMOKEHOUSE HEATERS

Use of unit heaters has been suggested for smokehouses in plants where tender hams are being made and it is inconvenient or undesirable to add to steam coil heating surface to secure the higher temperatures required. There is

also a possibility that a unit heater installed in the manner described below might be of considerable value in maintaining uniform temperature in the smokehouse and in quickly bringing the house to the temperature desired.

Unit heaters are being used in several plants as the source of all heat required for smoking and results are reported to be good. Therefore, they might also be satisfactory as heat boosters. The heater could be installed outside the smokehouse and the hot air introduced into the house through a duct. The heater could be equipped with a thermostat control on the steam coil, with the operating bulb in the smokehouse, so as to supply heat when the house temperature fell below a required minimum.

CATCHING FAT DRIP

Use of rather high smokehouse temperatures in production of tender smoked hams makes it advisable to catch fat drip so that it will not fall on and discolor product. A shield for use over a cage of hams was shown and described in the March 18, 1939, issue of THE NATIONAL PROVISIONER. This is effective in preventing grease from an upper story from falling on product on a floor below, but it does not protect

hams on lower arms of a cage from hams on the upper arms of the cage.

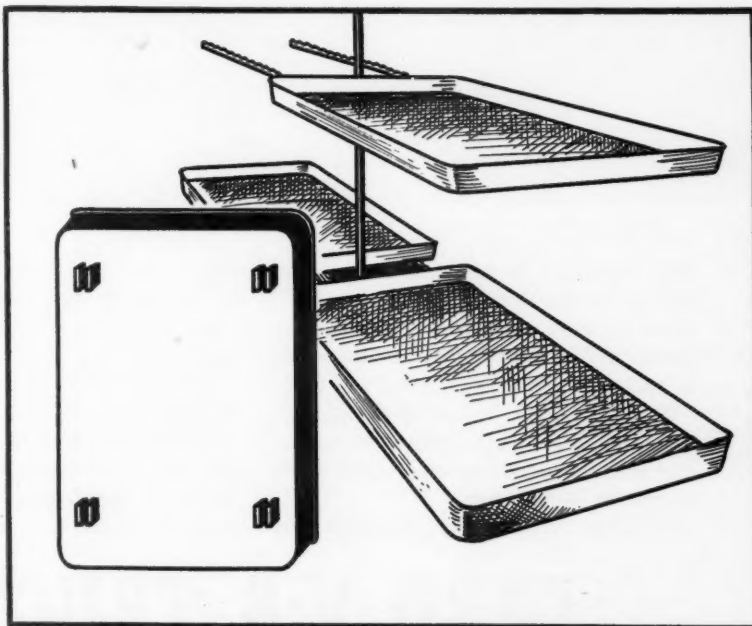
Details of a fat drip pan used by an Iowa packer are shown in the accompanying sketch. This pan, made of stainless steel and about 1½ in. deep, has lugs welded to the bottom. These fit over the cage arms and hold the pan in position directly under the hams. These smaller pans, in combination with a shield over the cage when smoking is done in multi-story smokehouses, should solve the fat drip problem for all producers of tender or ready-to-eat smoked hams.

FALLEN ANIMAL SLING

A sling for handling small fallen animals and materials from collecting trucks to an upper skinning floor of a rendering plant may be made from a length of sheet metal bolted at the ends to 1- or 1½-in. pipes. The sling is laid flat and the animals or material placed on it. The chain loops fastened to the pipes are then hooked onto the hoist chain and the load is raised. The device cuts time and cost of unloading trucks and makes it unnecessary to shackle small animals singly or in groups.

SMOKEHOUSE CHARCOAL

One packer has found that charcoal discharged from the fuel barrel of an M & R Smoker is valuable as an ingredient in making chicken feed. This charcoal is of good quality and of a suitable size. The packer transports the charcoal in the metal receptacle in which it is deposited to the feed department.



PANS FOR CATCHING FAT DRIP IN SMOKING

Stainless steel pans for use on cages to prevent fat drip from hams from falling on product below. When smoking is done in multi-story houses, a pan or shield over the entire cage is desirable, or the cages should be staggered so that drip from a floor above falls between cages on the lower levels.

**A BRAND-NEW MEMBER
BROADENS THE LINE OF FORD V-8 TRUCKS**

THE $\frac{3}{4}$ TONNER

122-inch wheelbase—60 or 85 horsepower V-8 engine

Illustrated is the new $\frac{3}{4}$ -ton Express. Other body types are Stake or Platform, Panel, Chassis with Cab, Chassis with Windshield, and Drive-away Chassis.



The new Ford V-8 $\frac{3}{4}$ -ton Truck brings to the hauler of lighter loads a better opportunity than ever to choose a unit exactly fitted to the needs of his job in power, size and body type.

The new truck is low in price, with exceptionally large body dimensions that will appeal to any one whose loads are in the $\frac{3}{4}$ -ton range.

It is sturdy, carefully designed and



well built. All $\frac{3}{4}$ Tonners have full-floating rear axles. Ask any

Ford dealer to arrange a free "on-the-job" test for you.

The Ford V-8 line now includes Commercial Cars, $\frac{3}{4}$ Tonners, One Tonners, Regulars, and Cab-Over-Engine models. 48 body and chassis types, 3 V-8 engines, 6 wheelbases and a wide selection of optional equipment.

FORD V-8 TRUCKS

FORD MOTOR COMPANY, BUILDERS OF FORD V-8 AND MERCURY CARS, FORD TRUCKS, COMMERCIAL CARS, STATION WAGONS AND TRANSIT BUSES

Lard Market Stronger as Capital Weighs Aid Plans

Improved hog market lends support—
Lighter product fares best in carlot
market—Hams firm till late in week—
Light loins and Boston butts strong—
Hog market sinks Thursday after
early advances.

LARD

SOME strength was evident in the lard market as the week closed, due mainly to the belief that some real help for lard would develop out of interdepartmental Washington conferences initiated by the Secretary of Agriculture at the urge of a group of Congressmen and Senators for something to be done for both lard and cottonseed oil. Some improvement in the hog market was another factor, and on Thursday lard was quoted on the Chicago Board of Trade at 5.77½ for cash and 5.20 for loose. Earlier in the period the price on the Board dropped to a new low, depressed by weakness in grains, particularly corn. Cash trade was good throughout the period.

General distributive trade was fairly good and efforts being put forth by some producers, not only to broaden their market for lard, but to improve the price at which the product moves to the consuming trade, appeared to be bearing fruit.

At New York, demand was fairly good and the market was steadier with prime Western quoted at 6.20@6.30c; middle Western 6.20@6.30c; New York City in tierces, 5½@6c; tubs 5½@6c; refined Continent, 6½@6¾c; South America, 6¼@6½c; Brazil kegs, 6½@6¾c and shortening in carlots, 8¼c; smaller lots 9c.

HOGS

The Chicago hog market moved steadily up during the first three days of the current week but showed some downturn on Thursday. Top of \$7.15 was made on Wednesday. This was 15c above the previous Friday and the high average of the week at \$5.85, made on Wednesday, was 35c above Friday's average. Thursday's top was \$7.05 and the average \$5.70. Practically all weights of butchers were 5@15c above the previous week and sows were 10@20c higher. Receipts at 11 markets during the first four days of the week totaled 214,000 head, a decrease of 23,000 from a week earlier but 19,000 more than a year ago and 96,000 more than two years ago. Average weight continues heavy and receipts show plenty of evidence of heavy corn feeding.

CARLOT TRADING

In the carlot market the lighter averages of all major cuts fared considerably better than the heavier, which were in much larger supply. Prices of green

regular hams, boiling hams and green skinned hams were firm until Thursday, when there was some weakness evident in the market for green regulars, even the lighter averages showing a price decline of about ¼c. The 20/22 average green skinned hams declined ½c on Thursday to 13¼c. Heavy S. P. skinned were quoted ¼ to ¾c under the previous Friday. Heavy green picnics were in good demand and closed the period a full ½c higher than a week earlier. Green seedless bellies were firm during the first three days of the week but on Thursday the heavy averages were weaker and quoted ¼c lower at 8¼c for the 12/14 and 8¼c for the 14/16 average. Trading in dry salt bellies was resumed on the Chicago Board of Trade on July 27 with two sales of September bellies at 5.37½ and 5.50. Prices of all averages of D. S. bellies were down ¼ to ½c from last Friday.

FRESH PORK

Market on light loins was firm during the week but medium and heavy weights were rather irregular with supply ample in relation to demand. Light loins

(Continued on page 29.)

LARD AID PLANS DISCUSSED

European countries will find it difficult to resume their purchases of U. S. products, such as lard, while they continue to utilize their funds for armaments, according to a statement by Secretary of State Hull this week in response to a question regarding the State Department's attitude toward an export subsidy on lard and cottonseed oil. Purchasing power for the most necessary subsistence commodities has been dried up, he pointed out.

A group of congressmen met with Secretary of Agriculture Wallace and suggested three ways of stimulating the cotton oil and lard markets: (1) An export subsidy on lard and cotton oil; (2) Purchase and storage of surplus lard and oil by the government and (3) Loans to producers. The Secretary, admitting that the fats and oils situation was "bad," declared that the proposals would be considered and discussed with the State and Treasury Departments.

It was pointed out this week that lard could be named as a surplus commodity for distribution to persons on relief through the stamp system, although this might not greatly increase domestic consumption. An export subsidy could be granted by the Agricultural Adjustment Administration without new legislation. Under the subsidy plan, the Commodity Credit Corporation could buy lard in open market at a set price and sell to exporters at lower prices.

June Pork and Lard Exports Exceed 1938

PORK and lard exports during June were much greater than in June a year ago; for the six months ended with June, pork exports were 15,000,000 lbs. larger and lard exports 35,000,000 lbs. greater than in the first six months of 1938. Beef exports continue in negligible volume.

Exports of pork, lard, sausage and sausage ingredients and beef during June and for the first six months of 1939, compared with like periods a year ago, were as follows:

JUNE EXPORTS.		June, 1939.	June, 1938.
		lbs.	lbs.
Pork—			
Fresh and frozen.....	4,478,729		248,366
Cumberland and Wilt-shires	258,635		45,383
Hams and shoulders....	7,265,446		5,851,390
Bacon	559,237		691,192
Pickled	1,178,256		991,975
Canned	980,939		627,797
Total pork	14,721,242		8,456,303
Lard—			
Lard	22,681,698		17,178,644
Sausage—			
Sausage	212,896		211,159
Sausage ingredients ...	326,868		176,243
Beef—			
Beef and veal, fresh....	496,969		425,797
Beef, cured	532,422		521,266
Beef, canned	84,962		81,508
Total beef and veal...	1,114,023		1,028,566
SIX MONTHS' EXPORTS.			
Pork—			
Fresh and frozen.....	11,538,770		4,607,838
Cumberland and Wilt-shires	1,846,657		98,684
Hams and shoulders....	33,628,656		27,120,494
Bacon	4,102,395		3,928,083
Pickled	5,719,096		6,506,585
Canned	5,185,795		4,490,268
Total pork	62,021,369		46,751,743
Lard—			
Lard	140,677,271		105,811,247
Sausage—			
Sausage	1,466,140		1,210,242
Sausage ingredients ...	1,208,579		859,525
Beef—			
Beef and veal, fresh....	2,539,908		1,822,251
Beef, cured	2,404,220		3,248,462
Beef, canned	909,379		1,145,395
Total beef and veal...	5,853,507		6,216,108

BIG PORK ORDER TO SPAIN

An order for 2,400,000 lbs. of dry salt meats, to be shipped to Antwerp in July and transshipped from that port for delivery in Spain, has been effected by Swift & Company through its London agency. Consisting primarily of bellies and fat backs, the order is of interest because of Spain's recent status as a very unimportant buyer of American hog products and because of the large supply of fat cuts in this country.

Spain formerly used some American bacon, importing 3,079,219 lbs. of the product in 1929, but the amount fell to 13,673 lbs. in the following year. No shipments were reported in 1931, and the amounts taken in 1932 and 1933 were negligible. Spain has imported no American bacon since 1934.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

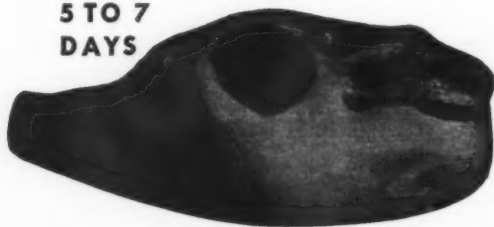
Use **PRAGUE POWDER Pickle**



Saltpetre and potassium salts were once the basis of all cures. Times have changed — raw materials are now converted and made into new quick-acting, curing materials. Time marches on!

A ham is made tender by artery pumping, and the use of pre-prepared **PRAGUE POWDER Pickle** gives a flavor that satisfies. All artery pumped hams can be finished in dry cure like "Sugar Cured Bacon"—this is good advice. A "Rich, Ripe Flavor" ham is desirable from the consumer's standpoint. The public requires a high color, a "ripe flavor," a juicy ham.

**5 TO 7
DAYS**



Make a campaign on Boiled Hams. Pump with **PRAGUE POWDER Pickle** and dry-rub with **PRAGUE POWDER Dry Mixture**. Cure one day to the pound — you have flavor.

THE GRIFFITH LABORATORIES

1415-31 West 37th St., Chicago, Illinois

Eastern Factory and Office: 35 Eighth St., Passaic, N. J.

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto, 12, Ont.

FIRST CHOICE

of America's Packers

MONTGOMERY ELEVATORS

Yes . . . there is a reason why **MONTGOMERY ELEVATORS** are the first choice of leading American packers.

During the past 25 years, **MONTGOMERY ELEVATORS** have proved they can "take it," day in and day out, without annoying service interruptions and costly repairs. This means a lot in busy packing plants.

Write for List of Packing House Installations



Elevator Specialists for the Packing Industry
HOME OFFICE and FACTORY - MOLINE, ILLINOIS

Branch Offices and Agents in Principal Cities

No. 412 "BOSS" Friction Dropper

Patented



This new, simple and efficient device has proved its worth to beef slaughterers. Not only is it very accurate in lowering carcasses from the bleeding rail to the floor, but it may be used for many other similar operations.

It is very easily and quickly installed, as it does not require the supports needed for the older type droppers.

This is only one of the many "BOSS" Appliances built to give

BEST OF SATISFACTORY SERVICE

The Cincinnati Butchers' Supply Corp.

Gen. Office: 2145 Central Parkway, Cincinnati, Ohio

Factory: 1972-2008 Central Ave., Cincinnati, Ohio

824 Exchange Ave., U. S. Yards, Chicago, Ill.

Hog Cut-Out Results

PACKERS cut good quality hogs without serious loss this week although those carrying a good deal of fat showed the greater loss. Lard and fat cuts, such as heavy bellies, fat backs, jowls and butts moved at low prices and contributed much to the reduction in the cut-out value of hogs.

Market on hogs at Chicago during the week showed considerable strength over a week ago, although there was a decline on the closing day of the period. Practically all butcher hogs sold 5@15c higher and smooth sows 10@20c higher. Top for the week at \$7.15 was made on Wednesday. This dropped back to \$7.05 on Thursday, with a high average of \$5.85 and a low of \$5.60 during the week.

Scarcity of light loins and similar products from lighter weight hogs resulted in good prices during the week but heavier averages of most product, except boning picnics, weakened toward the close. Lard showed some strength on rumors of governmental effort to work out some plan for support of the product through export or other type of distribution. Weakness in this market appears to be due to prospects of greatly increased production rather than to excessive stocks or slow domestic outlet at the present time.

The test on this page is worked out on the basis of good butchers of the weights shown. Representative costs and credits as applied to the Chicago

market are used. Quality and grade of hogs coming within these weights as well as drove prices all influence cut-out results. Each packer must apply his own costs and credits against the grade of hogs bought for satisfactory reflection of results on his cutting floor.

MEAT INSPECTED IN JUNE

Meat and meat food products prepared under federal inspection during June, 1939:

Meat placed in cure:	June, 1939, lbs.
Beef	9,843,143
Pork	234,501,051
Smoked and/or dried meat:	
Beef	4,993,994
Pork	142,077,583
Bacon, sliced	24,547,610
Sausage:	
Fresh finished	6,833,667
Smoked and/or cooked	55,700,445
Dried or semi-dried	10,729,069
Meat loaves, head-cheese, chili con carne, jellied products, etc.	9,833,451
Cooked meat:	
Beef	740,594
Pork	20,991,377
Canned meat and meat products:	
Beef	4,986,861
Pork	18,342,979
Sausage	2,945,835
Soup	12,231,429
All other	6,400,874
Lard:	
Rendered	103,483,813
Refined	75,099,479
Oleo stock	3,715,500
Edible tallow	6,094,428
Compound containing animal fat.	23,583,650
Oleomargarine containing animal fat.	2,865,477
Miscellaneous	1,320,385

Pork and Lard Markets

(Continued from page 27.)

closed the period $\frac{1}{2}$ c higher and Boston butts were strong all through the week and sold at 15c on Thursday. Boneless butts were in fair demand. Some curtailment in the hog supply was an aid to the fresh pork market but with the above exceptions even this made no material change in most product sold fresh.

BARRELLED PORK

Barrelled pork market remained unchanged at Chicago during the week. Demand was fair at New York with prices easier. Mess was quoted at \$17.75 per barrel and family at \$17.50 per barrel.

SAUSAGE MATERIALS

Regular pork trimmings were quiet and weak with supplies in excess of demand. Price on the closing day of the period at $5\frac{1}{4}$ c was under the cost of live hogs and $\frac{3}{4}$ c under the price at the close of the preceding week. Special lean and extra lean trimmings were quiet.

(See page 37 for later markets.)

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of July 22, 1939, totaled 857,180 lbs.; tallow, none; greases, 300,800 lbs. and stearine, none.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	15.6	\$ 2.18	13.70	15.7	\$ 2.15	13.50	15.5	\$ 2.09
Picnics	5.60	11.2	.63	5.40	11.0	.59	5.10	9.8	.50
Boston butts	4.00	13.2	.53	4.00	13.0	.52	4.00	12.8	.51
Loins (blade in)	9.80	17.8	1.76	9.60	15.0	1.44	9.10	12.4	1.13
Bellies, S. P.	11.00	11.0	1.21	9.70	10.4	1.01	3.10	8.1	.25
Bellies, D. S.				2.00	4.9	.10	9.90	4.6	.46
Fat backs	1.00	3.1	.03	3.00	3.4	.10	4.50	3.8	.17
Plates and jowls	2.50	4.1	.10	3.00	4.1	.12	3.30	4.1	.14
Raw leaf	2.10	4.9	.10	2.20	4.9	.11	2.10	4.9	.10
P. S. lard, rend, wt.	12.40	5.1	.63	11.50	5.1	.59	10.20	5.1	.52
Spareribs	1.60	8.4	.13	1.60	8.3	.13	1.50	8.2	.12
Trimnings	3.00	5.1	.15	2.80	5.1	.14	2.70	5.1	.14
Feet, tails, neckbones	2.00		.05	2.00		.05	2.00		.05
Offal and misc.27			.27			.27
TOTAL YIELD AND VALUE...	69.00		\$ 7.77	70.50		\$ 7.32	71.00		\$ 6.45
Cost of hogs per cwt.		\$ 6.93			\$ 6.74			\$ 5.98	
Condemnation loss04			.04			.04	
Handling and overhead68			.57			.50	
TOTAL COST PER CWT ALIVE		\$ 7.65			\$ 7.35			\$ 6.52	
TOTAL VALUE		7.77			7.32			6.45	
Loss per cwt.03			.07	
Loss per hog07			.20	
Profit per cwt.12							
Profit per hog24							

WYNANTSKILL Stockinettes fill every stockinette need . . . every weight, every size, every description of Beef, Ham, Sheep, Lamb, Bacon, Frank and Calf Bags give complete satisfaction at lowest

possible cost. No excess stockinette, never a variation. **SAMPLES ON REQUEST.** We also furnish Industrial

WYNANTSKILL MFG. CO. Towels, Dish, Mop, and Polishing Cloths at reasonable prices. Begin now to use WYNANTSKILL products exclusively!

TROY, NEW YORK

or the following representatives—C. M. Ardizsoni, 31-17 36th St., Long Island City, N. Y. Joseph W. Gates, 131 W. Oakdale Ave., Glenside, Pa. Murphey Sales, 516 S. Winter St., Adrian, Michigan. J. Grosjean, P. O. Box 307, Buffalo, New York. C. H. Selby, 731 Bryant Street, San Francisco, California. R. G. Fluker, Warsaw, N. Y.

SAMI S. SVENDSEN

BROKER

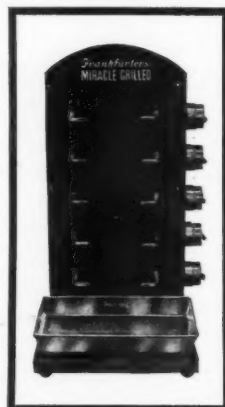
**CASINGS
GLANDS**

**HOG
BEEF
SHEEP**

Let a specialist work on your offers

2252 West 111th Place

Chicago



Attention!

**SAUSAGE MFRS. and
FOOD DISTRIBUTORS**

Frankfurts Miracle Grilled

Sell, rent or lease the grill to your customers in a tie-up to use only your frankfurts.

Grills one or five frankfurts and steams the rolls in 45 to 60 seconds at a current cost of 2c per 100 frankfurts actual meter tests.

No smoke, odor, waste, grease; safe, clean, sanitary; anyone can operate.

Write for full particulars and wholesale prices. Protected territory. Sample Grill sent anywhere in United States postpaid, \$17.50 less 5% cash with order.

Miracle Appliance Company

Cressona, Schuylkill County, Penna.

**ABATTOIR
HOISTS**

A. C. and D. C.

Modern Precision-
Built Hoists at
Attractive Prices.

For full details
write

ROBBINS & MYERS, INC.
HOIST DIVISION
SPRINGFIELD, OHIO



UNITED'S

**B. B. BLOCK BAKED
CORKBOARD INSULATION**

For Cold Storages, Tanks, Refrigerators, etc.
Cork Pipe Covering for Brine and Ammonia
Lines. Granulated and Regranulated Cork.
Cork Brick and Cork Tile.

UNITED CORK COMPANIES
KEARNY, N. J.

Specially prepared for sausages and meat loaves

**Controlled quality
roller process
dried skim milk**

MELOWARD

General Offices, Chicago

**WARD MILK PRODUCTS DIVISION
KRAFT-PHENIX CHEESE CORPORATION**

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada through Atlantic and Gulf ports.

To	Week ended July 22, 1939.	Week ended July 21, 1938.	From Nov. 1, 1938 to July 22, 1939.
PORK.	bbis.	bbis.	bbis.
United Kingdom	50	...	210
Continent	50	...	114
Total	50	...	324

BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
United Kingdom	2,652	2,409	130,359
Continent	4,742
West Indies	...	1	131
B. N. A. Colonies	...	3	61
Other Countries	6
Total	2,652	2,413	135,299

LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom	4,357	2,670	118,527
Continent	75	53	5,813
Sth. and Ctl. America	356	58	11,449
West Indies	60	158	3,516
B. N. A. Colonies	76
Other Countries	398
Total	4,848	2,939	139,779

TOTAL EXPORTS BY PORTS.

From	Bacon and Pork, bbis.	Hams, M lbs.	Lard, M lbs.
New York	50	312	857
Boston	...	11	11
New Orleans	416
Montreal	2,329	...	3,563
Total Week	50	2,652	4,848
Previous Week	...	5,425	2,834
2 weeks ago	...	1,125	2,639
Cor. week 1938	...	2,413	2,939

SUMMARY NOV. 1, 1938 TO JULY 22, 1939.

	1938-1939.	1937-1938.
Pork, M lbs.	65	93
Bacon and Hams, M lbs.	135,299	119,928
Lard, M lbs.	139,779	123,309

MEAT IMPORTS AT NEW YORK

Imports for the period July 14 to July 20 inclusive, at port of New York:

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef	...	277,353
—Roast beef in tins	...	137,106
Australia—Fresh frozen calf livers	...	14,060
—130 carcasses fresh frozen mutton	...	9,565
—200 carcasses fresh frozen lamb	...	7,580
—Fresh frozen ox beef fillets	...	5,000
—Fresh frozen ox strips loins	...	5,007
Brazil—Canned corned beef	...	738
Canada—Fresh chilled pork cuts	...	25,220
—Fresh chilled pork livers	...	3,011
—Fresh frozen ham	...	26,285
—Fresh chilled veal livers	...	20
—Smoked bacon	...	2,959
Denmark—Liverpaste in tins	...	47
—Cooked sausage in tins	...	224
—Cooked ham in tins	...	16,724
England—Beef extract in jars	...	720
—Smoked bacon	...	525
France—Liverpaste in tins	...	1,199
—Cooked tripe in tins	...	1,000
Hungary—Cooked hams in tins	...	47,093
—Cooked picnics in tins	...	24,513
Irish Free State—Smoked bacon	...	1,413
Italy—Smoked sausage	...	551
—Salami	...	3,455
Japan—Beef dumplings with vegetables in tins	...	54
Lithuania—Smoked sausage	...	183
—Cooked hams in tins	...	130,129
—Cooked picnics in tins	...	35,275
—Cooked luncheon meat in tins	...	7,500
Poland—Smoked bacon	...	24,500
—Cooked ham	...	872,380
—Cooked pork butts	...	11,952
—Cooked picnics	...	138,241
—Cooked pork loins	...	14,904
—Luncheon meat in tins	...	5,822
Rumania—Cooked hams in tins	...	83,699
—Cooked pork loins in tins	...	7,200
—Cooked pork butts in tins	...	3,600
—Smoked bacon	...	22,168
—Cooked picnics in tins	...	33,050
Uruguay—Canned corned beef in tins	...	18,000

CHICAGO PROVISION MARKETS

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES

Based on actual carlot trading Thursday, July 27, 1939.

REGULAR HAMS.

	Green.	*S.P.
8-10	15%	17%
10-12	15%	16%
12-14	15%	16%
14-16	16%	16%
10-16 Range	15%	...

BOILING HAMS.

	Green.	*S.P.
16-18	16%	16%
18-20	15%	16%
20-22	15%	15%
16-20 Range	15%	@16
16-22 Range	15%	...

SKINNED HAMS.

	Green.	*S.P.
10-12	17%	17%
12-14	17%	17%
14-16	17%	17%
16-18	16%	17%
18-20	14%	15%
20-22	13%	14%
22-24	12%	13%
24-26	11%	12%
26-30	10%	11%
26-up, No. 2's inc.	9% @ 9%	...

PICNICS.

	Green.	*S.P.
4-6	11%	12%
6-8	11%	11%
8-10	9%	9%
10-12	8%	9%
12-14	8%	8%
8-up, No. 2's inc.	8%	9%

Short Shank 1/2 c over.

BELLIES.

(Square cut seedless)

	Green.	*D.C.
6-8	12%	13%
8-10	11%	12%
10-12	9%	10%
12-14	8%	9%
14-16	8%	9%
16-18	8%	9%

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	6 1/2 n	...
16-18	5 1/2 n	...
18-20	5 n	...
20-25	5 n	...
25-30	5 n	...
30-35	5 1/2	5 1/2
35-40	4 1/2	4 1/2
40-50	4 1/2	4 1/2

D. S. FAT BACKS.

	...	4 1/2
6-8	...	4 1/2
8-10	...	4 1/2 @ 4 1/2
10-12	...	4 1/2 @ 4 1/2
12-14	...	4 1/2 @ 4 1/2
14-16	...	4 1/2
16-18	...	4 1/2
18-20	...	5 1/2
20-25	...	6

OTHER D. S. MEATS.

	...	5 n
Extra Short Clears	35-45	5 n
Extra Short Ribs	35-45	5 1/2 n
Regular Plates	6-8	4 1/2
Clear Plates	4-6	4 1/2
D. S. Jowl Butts	...	5 @ 5 1/2
S. P. Jowls	...	6 1/2
Green Square Jowls	...	4 1/2
Green Rough Jowls	...	4 1/2

LARD.

	...	5.77 1/2 n
Prime Steam, cash	...	5.20 n
Prime Steam, loose	...	7.25 n
Neutral, in tierces	...	5.25 b
Raw Leaf

CASH AND LOOSE LARD

Prices of cash and loose lard on the Chicago Board of Trade for the week ended Friday, July 28:

	Cash.	Loose.
Saturday, July 22	5.55 ax	5.07 ax
Monday, July 24	5.55 n	5.00
Tuesday, July 25	5.55 b	5.05 n
Wednesday, July 26	5.77 1/2 n	5.20 ax
Thursday, July 27	5.77 1/2 n	5.20 n
Friday, July 28	5.77 1/2 n	5.20 n

LARD FUTURES

SATURDAY, JULY 22, 1939.

	Open.	High.	Low.	Close.
July	5.52 1/2 n
Sept.	5.57 1/2	5.55 b
Oct.	5.65	5.65	5.62 1/2	5.62 1/2 ax
Dec.	5.77 1/2	5.77 1/2	5.75	5.75 ax
Jan.	5.80	5.82 1/2	5.80	5.80 ax

MONDAY, JULY 24, 1939.

	Open.	High.	Low.	Close.
July	5.50 n
Sept.	5.55	5.55	5.52 1/2	5.52 1/2 b
Oct.	5.60	5.60	5.57 1/2	5.57 1/2 ax
Dec.	5.70	5.70	5.67 1/2	5.67 1/2 b
Jan.	5.72 1/2	5.72 1/2 b

TUESDAY, JULY 25, 1939.

	Open.	High.	Low.	Close.
July	5.50 b
Sept.	5.55	5.57 1/2	5.55	5.55-57 1/2
Oct.	5.60	5.62 1/2	5.60	5.62 1/2 ax
Dec.	5.75	5.75	5.72 1/2	5.75
Jan.	5.80	5.80	5.77 1/2	5.77 1/2-80

WEDNESDAY, JULY 26, 1939.

	Open.	High.	Low.	Close.
July	5.72 1/2 b
Sept.	5.65	5.80	5.65	5.77 1/2 b
Oct.	5.85	5.85 ax
Dec.	5.77 1/2	5.97 1/2	5.77 1/2	5.95
Jan.	5.92 1/2	6.00	5.92 1/2	5.97 1/2

THURSDAY, JULY 27, 1939.

	Open.	High.	Low.	Close.
July	5.72 1/2 b
Sept.	5.82 1/2	5.82 1/2	5.77 1/2	5.80
Oct.	5.85 b
Dec.	5.95-6.00	6.00	5.95	5.97 1/2 ax
Jan.	5.97 1/2	6.00	5.97 1/2	6.00 b

Clear bellies:—
Sept.	5.37 1/2	5.50	5.37 1/2	5.50

FRIDAY, JULY 28, 1939.

	Open.	High.	Low.	Close.
July	5.72 1/2 b
Sept.	5.80	5.80	5.75	5.75 b
Oct.	5.85	5.85	5.82 1/2	5.82 1/2 ax
Dec.	5.97 1/2	5.97 1/2	5.92 1/2	5.92 1/2 b
Jan.	6.00	6.00	5.97 1/2	5.97 1/2 b

Clear bellies:—
Sept.	5.50 b

Key: ax, asked; b, bid; n, nominal; —, split.

BELLY TRADING RESUMED

Trading in dry salt bellies was resumed on the Chicago Board of Trade on July 27, by almost unanimous vote of the membership providing for the elimination of Rule 411. The following regulations were adopted to govern trading in this commodity in future.

1453. Dry Salt Clear Bellies.—Shall be made from the side after the back has been removed, not over 1" of fat back to be left on the belly; to be reasonably well squared on all sides by trimming; to be free of bone and loose fat. No bellies damaged in scribing or bearing bruises, or whiplash marks, shall be classed as standard. All bellies shall be of good bright color and discolored bellies will not be acceptable.

1480—A. Requirements of Dry Salt Clear Bellies for Delivery on Future Contracts.—Dry salted clear bellies for regular delivery on future contracts must comply with the following conditions and requirements:

The averages shall be:

First, 20/25 pound average, which will be deliverable at contract price.

Second, 25/30 pound average, which will be deliverable at one-quarter of a cent per pound discount under contract price.

Bellies may be delivered on regular delivery from 20 days to 90 days in cure. However, each separate contract must not have a wider range of time in cure

than 10 business days between the oldest and the youngest.

Trading on these contracts may be for each of the twelve months of the year.

Bellies cannot be delivered that are over 90 days in cure. If a seller intends making a delivery of bellies which will have been over 60 days, but not over 90 days in cure when delivered, he will be required to furnish notice 15 days before date of delivery to the clearing house, and the clearing house in turn to the buyer of the contract, to the effect that delivery will be made of bellies which will have been over 60 days, but not over 90 days in cure. Seller is privileged to deliver bellies 60 days or less in cure, at any time during the contract month without giving any notice to the buyer of the product.

Inspection certificate required by Rule 401 shall designate the number of days in which the bellies have been in cure.

In the event of a delivery of bellies which have been in cure over 60, but not over 90 days, the receiver of this delivery will not have the privilege to re-sell or to re-deliver this lot of bellies except for cash, in which case he is to have the privilege of re-selling for cash in the pit for 10 trading days following the date of delivery.

Regulation 1508 amended so that "Cash Bellies, one carload, 30,000 pounds, average corresponding with the requirements of Regulation 1480—A," instead of the requirements of Rule 411.

NEW U. S. BEEF GRADES

Revised standards for grading carcass beef have been issued by the U. S. Department of Agriculture and became effective on July 16. These standards amend or supersede those included in the order of the Secretary of Agriculture of June 3, 1926.

Tentative standards embodying the revisions were published in THE NATIONAL PROVISIONER of April 1, 1939, pp. 13, 48 and 49. These are practically the same as the standards finally issued except that the term "U. S. Commercial" grade is substituted for U. S. Standard grade and "U. S. Utility" grade supplants the term U. S. Commercial grade as given in the tentative standards. Grades into which carcass beef will fall are:

U. S. Prime
U. S. Choice
U. S. Good
U. S. Commercial
U. S. Utility
U. S. Cutter
U. S. Canner

In tentative grade specifications for U. S. Prime there was the requirement that the carcass and wholesale cuts be "exceptionally" blocky; that loins and ribs be "exceptionally" thick; and neck and shanks be "extremely" short. In the final standards "exceptionally" and "extremely" in these connections have been changed to "very."

Grade descriptions for bull beef and

stag beef are not included in the revised standards. Copy of these revised standards can be secured from the Agricultural Marketing Service, U. S. Department of Agriculture, Washington, D. C., free of charge.

Locker Plant Expands

(Continued from page 13.)

different grades of product. Three smokehouses of the revolving rack type and sausage making equipment are used for manufacture of company products and in processing meats brought in by customers.

During the latest of several plant expansions, practically every department except the quick-freeze section was enlarged. The new aging room is situated directly back of the meat cutting room and is conveniently arranged. The enlarged cutting room has been fitted with two modern refrigerated display cases, which are filled with wholesale meat cuts for customer selection, to be taken out or stored in individual lockers.

These display cases project through the white composition walls of the cutting room into the customers' reception room, with the arrangement resembling the meat department of a retail food store. This system, it is reported, has done much to attract the attention of buyers, and has brought an increase in sales of meat as well as an increase in locker rentals.

SWAT THAT FLY

WITH

ELECTRICITY

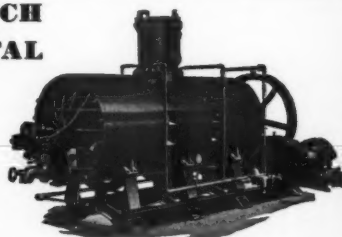
DUROBAR ELECTRIC SCREENS make quick work of destroying flies, mosquitoes and all other flying pests. Slightest contact with the electrically charged screen kills them automatically...and instantly! If you would desire help in solving your flying pest problems in your plant, feel free to consult our competent industrial engineers on fly sanitation. Write today for full information and surprisingly low prices of Durobar Screens and Traps.

NATIONAL ELECTRIC SCREEN CORP.

• 29 N. Peoria St. Chicago, Illinois •

THE FRENCH HORIZONTAL COOKER

For all rendering requirements



Jacketed castings of alloy semi-steel; long-lived; efficient; well-agitated. Write for our circular.

THE FRENCH OIL MILL MACHINERY CO.
Piqua, Ohio

OUTSTANDING . . . from every angle!

Exact, unvarying size; speedy delivery service; lowest costs consistent with quality merchandise... these points reflect the true value of CAHN STOCKINETTES!

fred c. cahn
222 WEST ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI

Tallows and Greases Steady; By-Product Prices Easier

N. Y. extra maintains $4\frac{3}{4}$ c level on fair volume of trade; soapers strengthen market—Futures quiet and steady—Grease market holds position though neglected—By-product list ranges lower.

TALLOW.—The tallow market at New York experienced a fair volume of trade and had a steady tone during the past week. Sales were estimated at about 1,000,000 lbs. with extra selling at $4\frac{3}{4}$ c, unchanged from the previous week.

Considerable under-cover trading was done and the business may have been larger than indicated above. Soapers were taking regular production, it was reported, and still appeared ready buyers at current levels. This gave the market a steady undertone.

Better feeling in lard attracted attention. If lard should receive government aid it would undoubtedly remove it as a possible contender for the soap kettle. Soapers reported that business was spotty and consumers were not inclined to stock up.

At New York, special was quoted at $4\frac{3}{4}$ c nominal; extra, $4\frac{3}{4}$ c, delivered, and edible, $4\frac{3}{4}$ c @ 5c nominal.

Tallow futures at New York were quiet and steady. November traded at 4.75; July was quoted at 4.45@4.70; September, 4.50@4.70, and December, 4.70@4.95.

There was no London tallow auction this week. At Liverpool, Argentine tallow, July-August shipment, was 6d higher at 19s. Australian good mixed, July-August shipment, was unchanged at 16s6d.

Buying interest for tallows was dull in the Chicago market this week and prices eased slightly; offerings dried up late this week with sellers watching outside markets. Scattered offerings of prime were reported last weekend at $4\frac{3}{4}$ c, Chicago and Cincinnati, for July. Special sold at $4\frac{3}{4}$ c, Chicago, August. Several tanks outside fancy sold at $4\frac{3}{4}$ c, Midwest point, August. Bids of $4\frac{3}{4}$ c, Cincinnati, and $4\frac{3}{4}$ c, Cincinnati, reported for No. 1 and special. Tallow market began to look a little firmer at midweek; tank edible sold shade under $4\frac{3}{4}$ c, f.o.b. shipping point, and fancy sold at $4\frac{3}{4}$ c, Chicago. There were bids of $4\frac{3}{4}$ c, Cincinnati, for special and $4\frac{3}{4}$ c for No. 1. Chicago quotations, loose basis, on Thursday:

Edible tallow	$4\frac{3}{4}$ @ $4\frac{3}{4}$
Fancy tallow	@ $4\frac{3}{4}$
Prime packers	@ $4\frac{3}{4}$
Special tallow	@ $4\frac{3}{4}$
No. 1 tallow	@ $4\frac{3}{4}$

STEARINE.—There was further business in stearine at New York during the week at $5\frac{1}{2}$ c, or unchanged from earlier trading. The undertone was

steady since production has been rather light.

The Chicago market was quiet but steady. Prime oleo was quoted at $5\frac{1}{2}$ c.

OLEO OIL.—Demand was moderate at New York and the tone was steady. Extra was quoted at $7\frac{1}{2}$ @ $7\frac{1}{2}$ c; prime, $6\frac{1}{2}$ @ $7\frac{1}{2}$ c, and lower grades, $6\frac{1}{4}$ @ $6\frac{1}{2}$ c.

The Chicago oleo oil market was quiet but steady. Extra was unchanged at $7\frac{1}{2}$ c and prime at $6\frac{1}{2}$ c.

LARD OIL.—Demand was quiet at New York and the market was somewhat easier. No. 1 was quoted at $8\frac{1}{2}$ c; No. 2, 8c; extra, $8\frac{1}{2}$ c; extra No. 1, $8\frac{1}{2}$ c; extra winter strained, $8\frac{1}{2}$ c; prime burning, $9\frac{1}{2}$ c, and inedible, 9c.

(See page 37 for later markets.)

NEATSFOOT OIL.—Demand was slow and the market was weaker at New York. Cold test was quoted at $14\frac{1}{2}$ c; extra, $8\frac{1}{2}$ c; extra No. 1, $8\frac{1}{2}$ c; pure, $11\frac{1}{2}$ c, and prime, $8\frac{1}{2}$ c.

GREASES.—The grease market at New York was quiet and neglected during the past week. The undertone was steady as little grease was hanging over the market and tallow and lard showed some improvement. Consumers were inclined to look on for the time being, although it was believed that some under-cover buying was going on.

At New York, yellow and house was quoted at $4\frac{1}{4}$ @ $4\frac{3}{4}$ c; brown, $3\frac{3}{4}$ @ $4\frac{1}{4}$ c, and choice white, $4\frac{3}{4}$ c loose.

Buying interest was light and prices a shade easier in spots in the Chicago grease market this week. Yellow grease sold at 4c, Chicago, and brown at $3\frac{3}{4}$ c, Chicago, last weekend. Buyers were bidding $\frac{1}{4}$ c under market early this week. Tank of white grease was reported at $4\frac{3}{4}$ c, Chicago, on Tuesday; $3\frac{3}{4}$ c, Cincinnati, was bid for brown on Wednesday. Tank white grease sold at $4\frac{3}{4}$ c, Cincinnati, September delivery, at midweek, and tank white at $4\frac{3}{4}$ c, Chicago prompt, on Thursday. Chicago quotations on Thursday were:

Choice white grease	$4\frac{3}{4}$ @ $4\frac{3}{4}$
A-white grease	@ $4\frac{3}{4}$
B-white	@ $4\frac{3}{4}$
Yellow grease, 10-15 f.f.a.	@ $4\frac{3}{4}$
Yellow grease, 15-20 f.f.a.	@ $4\frac{3}{4}$
Brown grease	$3\frac{3}{4}$ @ $3\frac{3}{4}$

BY-PRODUCTS MARKETS

Chicago, July 27, 1939.

By-products essentially quiet and easier this week. Trading limited over most of list.

Blood.

Blood a little below last week on quiet market.

	Unit
	Ammonia.
Unground	\$ 2.30@ 2.35

Digester Feed Tankage Materials.

Very little trading in this market. Bid of \$3.00, Chgo., declined for 11-12% tankage, with \$3.10 asked.

Unground, 11 to 12% ammonia	\$ @ 3.00
Unground, 6 to 10%, choice quality ..	3.40@ 3.50
Liquid stick	1.50@ 1.75

Packinghouse Feeds.

Packinghouse feed market steady to strong on good demand.

	Carlots.	Per ton.
60% digester tankage	\$	@45.00
50% meat and bone scraps		@50.00
Blood-meal		@52.50
Special steam bone-meal		@35.00

Bone Meals (Fertilizer Grades).

An easy market with little trading reported.

	Per ton.
Steam, ground, 3 & 50	\$23.00@24.00
Steam, ground, 2 & 26	@23.00

Fertilizer Materials.

Some easiness in ground tankage, 10@11%, reported in fertilizer material market.

	Per ton.
High grd. tankage, ground	
10@11% am.	\$ 2.35@ 2.40 & 10c
Bone tankage, ungrd., per ton ..	@18.00
Hoof meal	@ 2.50

Dry Rendered Tankage.

Cracklings a little easier this week after recent firmness. Sales of good quality low test reported at 80c; high test last reported sold at $77\frac{1}{2}$ c.

Hard pressed and expeller unground,	
per unit protein	\$.77 $\frac{1}{2}$ @ .80
Soft prod. pork, ac. grease and quality, ton	47.50@50.00
Soft prod. beef, ac. grease & quality, ton	@ 40.00

Gelatine and Glue Stocks.

This market quiet and unchanged during the past week.

	Per ton.
Calf trimmings	\$17.00@18.00
Sinews, pizzles	@17.00
Cattle jaws, skulls and knuckles ..	@25.00
Hide trimmings	@12.00
Pig skin scraps and trim, per lb., l.c.l.	3@ $3\frac{1}{2}$ c

Horns, Bones and Hoofs.

This market very quiet with prices unchanged.

	Per ton.
Horns, according to grade	\$35.00@60.00
Cattle, hoofs, house run	30.00@32.50
Junk bones	@17.00

(Note—foregoing prices are for mixed carloads of unassorted materials.)

Animal Hair.

Lack of activity and unchanged prices characterize animal hair market.

Winter coil dried, per ton	\$22.50@25.00
Summer coil dried, per ton	17.50@20.00
Winter processed, black, lb.	6@ $6\frac{1}{4}$ c
Winter processed, gray, lb.	5@ $5\frac{1}{4}$ c
Summer processed, gray, lb.	3@ $3\frac{1}{2}$ c
Cattle switches	1 $\frac{1}{2}$ @ 2c

EASTERN FERTILIZER MARKETS

New York, July 26, 1939.

Cracklings declined $2\frac{1}{2}$ c per unit this week, due to the lack of demand.

Feeding tankage declined 10c per unit and fertilizer buyers have almost completely withdrawn from the market.

Sales were made of local blood at

\$2.50 per unit and the demand was dull.

There has been no change in fish scrap during the past week but Japanese sardine meal was reported a little lower in price.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, August to June 1940.....	\$26.75 @ 28.00
Blood, dried, 16% per unit.....	@ 2.50
Unground fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory.....	3.35 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot.....	@ 47.50
July/Aug. shipment.....	@ 46.50
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.30 & 50c
Soda nitrate, per net ton: bulk, August, ex-vessel Atlantic and Gulf ports.....	@ 27.00
in 200-lb. bags.....	@ 28.30
in 100-lb. bags.....	@ 29.00
Tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	2.75 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	2.80 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 23.50
Bone meal, raw, 4 1/4% and 50%, in bags, per ton, c.i.f.....	@ 24.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00
Dry Rendered Tankage.	
50% protein, unground.....	@ 77 1/2c
60% protein, unground.....	@ 80c

TALLOW FUTURE TRADING

MONDAY, JULY 24, 1939.			
	High.	Low.	Close.
July			4.45 @ 4.70
August			4.45 @ 4.70
September			4.50 @ 4.70
October			4.50 @ 4.75
November			4.55 @ 4.80
December			4.70 @ 4.85
TUESDAY, JULY 25, 1939.			
July			4.45 @ 4.70
August			4.45 @ 4.70
September			4.50 @ 4.70
October			4.50 @ 4.75
November			4.55 @ 4.80
December			4.70 @ 4.85
WEDNESDAY, JULY 26, 1939.			
July			4.45 bid
September			4.50 bid
October			4.50 bid
November			4.75
December			4.70 bid
THURSDAY, JULY 27, 1939.			
August			4.45 @ 4.75
September			4.50 @ 4.70
October			4.50 @ 4.75
November			4.55 @ 4.80
December			4.70 @ 4.85
January			4.70 @ 4.90
FRIDAY, JULY 28, 1939.			
August			4.45 @ 4.70
September			4.50 @ 4.70
October			4.50 @ 4.75
December			4.65 @ 4.80

PENNSYLVANIA INSPECTION

Thirty slaughtering plants in Pennsylvania are operating under official state supervision and two applications for such supervision are pending at this time, according to the meat hygiene division of the Pennsylvania Department of Agriculture. State supervision or inspection is entirely voluntary on the part of owners of such plants. Many municipalities in Pennsylvania have passed ordinances requiring that all meat food products be produced under federal, state or municipal inspection in order to be sold within their limits.

Brands and Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER. These consist of Trade Mark Applications which have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

Williams, West & Witt Products Co., Chicago, Ill.—For concentrated meat stock for making consommé, bouillons, broths, gravies, etc., and also used as a seasoning for meat, fish, and other uses. Trade mark: A COOK'S DELIGHT, in white letters on dark circular background. Claims use since February 20, 1939. Application serial No. 417,635.

Rath Packing Co., Waterloo, Ia.—For meat loaf. Trade mark: FAMILY LOAF. Claims use since February 23, 1939. Application serial No. 416,871.

Anderson-Smith Milling Co., San Francisco, Calif.—For dog ration. Trade mark: DOUBLE CHECK, in conjunction with special drawing of two check marks under which is the word "Anal-biocheke." Claims use since April 5, 1939. Application serial No. 419,569.

Sokol Brand Products, Inc., New York, N. Y.—For canned ham. Trade mark: SOKOL, in conjunction with drawing of eagle with outspread wings. Claims use since March 1, 1939. Application serial No. 417,105.

Edward D. Palmer, Portland, Ore.—For chili. Trade mark: PALMER'S. Claims use since January, 1928. Application serial No. 390,379.

FLASHES ON SUPPLIERS

C. DOERING & SON, INC.—C. Doering & Son, Inc., Chicago, Ill., manufacturers of butter and margarine equipment and meat tendering machinery, has acquired from the Automat Molding & Folding Co., Toledo, O., the entire assets of the company pertaining to manufacture and sale of butter packaging equipment. In addition to the Toledo plant, the acquisition includes the company's branches on both coasts. The new organization is operating as the Automat Packaging Machine Works of C. Doering & Son, Inc. Officials of the organization include Charles Doering, president; Henry H. Doering, secretary-treasurer, and John H. Baumgartner, manager of Chicago plant. J. P. Aldrich, former Automat official, is in charge of the Toledo works. Combination of the Doering and Automat patents and patent rights is said to have given the company a strong position from the patent standpoint.

ANCHOR HOCKING GLASS CORP.—Anchor Hocking and its affiliate, the Anchor Cap & Closure Corp., have announced the closing of their New Orleans office. J. M. Porter, jr., formerly in charge, will return to the Memphis, Tenn., office. Territory will now be serviced by John R. Nolan of Houston, Tex.

Safety Record Better

(Continued from page 12.)

principally knives, figured in more of the 47 cases than did other agencies. The other agencies were principally working surfaces (such as floors, scaffolds, and ladders) and machinery.

2.—Types of Serious Accidents. Employees were injured most often when caught in or between moving equipment. Fingers, for example, were often lost when caught between moving parts of machinery. Of next importance were accidents in which the employee struck against sharp objects, such as knives.

3.—Mechanical Causes of Serious Accidents. Unsafe processes, methods and planning were most often mentioned as accident causes. For example, employees were injured on account of working too close together and being struck by knives or cleavers in hands of other workmen.

Unsafe Practices

Improper guarding was also reported often. An engineer was seriously burned when he walked into a pit of hot water unprotected by a guard rail and in a dark place.

Defective agencies, including worn or broken parts of machinery, poor design and poor construction were second in importance. For example, an employee sustained an ankle injury when he stepped into a hole in a walk from which a brick was missing.

Disregarding instructions, abstraction and other wrong attitudes on the part of employees were the most important personal causes in the 47 cases. For example, an employee attempted to walk along the top of a rail which was 12 feet from the floor, slipped, fell, and was killed.

Next in importance were inexperience and unawareness of safe practices. A truck was not placed properly on an elevator. The truck caught between the elevator and the wall, the tangent gear broke and the elevator fell. The employee sustained a fractured skull.

Types of Accidents

The following table gives a percentage distribution of the cases (nearly all compensable) covered in recent one-year reports from Illinois, New York, Maryland, New Jersey and Pennsylvania. These reports covered 224,661 injuries in all industries and 2,105 in slaughtering and meat packing.

Type of Accident	ACCIDENT CAUSES	
	Per cent in all Industries	Per cent in Meat Packing Industry
All types	100.0	100.0
Handling objects	25.9	23.5
Falls to a different level.....	8.7	4.8
Falls to the same level.....	9.5	13.6
Machinery	12.0	8.2
Vehicles	10.9	4.6
Using hand tools.....	7.6	20.4
Falling objects	8.7	5.0
Stepping on or striking against objects	5.6	8.6
Electricity, explosives, heat.....	3.6	3.2
Harmful substances	2.1	1.3
Other	5.4	6.8

Futures Rally on Reports of Aid and Adverse Weather

N. Y. Market up 35 points from lows—Values under pressure earlier as Texas September crude sells at 4½¢—Coconut oil has easy tone—Soybean oil firmer at midweek.

COTTONSEED oil futures rallied in the New York market this week after displaying further weakness. The market found strength in Washington reports of a move to have the government subsidize lard exports, buy and store cottonseed and oil, or to inaugurate a loan program for edible fats to lift the surplus off the markets.

These reports and adverse weather in cotton growing areas brought buying and covering which caused a bulge of about ¼¢ per pound on Wednesday, and a rally of about 35 points from the season's lowest levels. Lard was steadier which was helpful to oil futures.

Earlier in the week, prices were under pressure from September liquidation, hedge selling and selling inspired by sales of September shipment Texas crude cotton oil at the 4½¢ level. Weakness in the grain markets, particularly in corn, had a very unsettling influence upon oil and other commodities.

There was active transferring of long September oil to later months by speculative longs; refiners and trade brokers took the September and sold the later months, mostly March, at a difference of 32 points. Pit observers expect the September discount to widen as it is believed that a good-sized open interest exists in the nearby month.

Weather Now Important

Weather in the Corn Belt had been ideal up to the past week or so. However, the weather is becoming more important for corn and cotton each day, and promises to continue as a price-making influence on edible fats for several weeks.

Cash oil demand was moderate. Cash oil and shortening prices have been maintained during the past several weeks of declining futures market prices. During the week, Southeast and Valley crude was quoted at 4½¢ bid with sellers inclined to hold for 5¢. Following sale of Texas September shipment crude at 4½¢, offerings dried up and the market was quoted 4½¢ bid and 4½¢ asked. At Dallas, crude was quoted at 4½¢; cottonseed meal, \$27.00 per ton and cottonseed, \$16.00 per ton.

A conference of southern Representatives and Senators met with Secretary Wallace and suggested that lard exports be subsidized, that cottonseed and oil be stored, or that a government loan program be established for these commodities. The Secretary expressed sympathy with the ideas, stating that the situation confronting lard and cottonseed

oil was "bad," and that he would take up the question with the State and Treasury Departments. Secretary of State Hull is and has been opposed to subsidizing exports of commodities.

If the government bought a moderate amount of cottonseed and stored it, or bought moderate quantities of cotton oil for shortening, there is a great possibility that the oil surplus situation might be partly solved.

If the government distributed lard for relief or subsidized lard exports, the lard market might go to its natural premium over cotton oil, and oil consumption would be automatically boosted.

COCONUT OIL.—Offers on a resale basis at 2½¢ increased at New York as copra eased abroad. Demand in the East was still slow. The Pacific coast market was quoted at 2½¢.

CORN OIL.—A steady tone prevailed at New York with buyers bidding 5½¢ and sellers asking 5½¢. No significant business was confirmable.

SOYBEAN OIL.—Sellers were quoting 4¢ on shipment soybean oil, and some business was thought to have been done at that level earlier in the week, but sellers stiffened their ideas to 4½¢ at midweek.

PALM OIL.—An easier tone prevailed at New York as a result of weakening in the price structure in Europe. Shipment Nigre was quoted at 2.70¢; 12½ per cent acid, 2.40¢ and Sumatra, 2½ to 2½¢ asked.

PALM KERNEL OIL.—The market at New York was nominal at 3½¢.

OLIVE OIL FOOTS.—Trade was dull at New York and the market was quoted at 6½¢.

PEANUT OIL.—While trade was quiet and the New York market was called 5½¢ nominal, consumers were interested at the 5¢ level.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., July 27, 1939—Cotton oil futures were about 20 points and crude oil 25 points up for the week, with continued light offerings; 5.00 cents f.o.b. for Valley and Southwest. Bleachable demand was better. Soap-stock was scarce but neglected. Crop prospects, as a whole, are less favorable, with most critical growing weeks ahead.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Texas, July 27, 1939.—Basis prime cottonseed oil 4½¢ @ 4½¢ nom., depending on location.

COTTON OIL TRADING

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 4½¢ nominal; Texas, 4½¢ paid at common points, and Dallas, 4½¢ nominal.

Futures market transactions for the week at New York were as follows:

	—Range.—			—Closing.—	
	Sales.	High.	Low.	Bid.	Asked.
August	14	575	566	570	nom
September	14	582	571	575	577
October	14	582	571	581	583
November	54	594	585	594	595
December	22	599	590	599	trad
January	9	605	600	605	610
February					
March					

MONDAY, JULY 24, 1939.

August	25	569	564	567	trad
September	9	578	572	573	trad
October					
November	35	593	584	586	trad
December	18	596	589	590	trad
January	18	603	601	605	601
February					
March					

TUESDAY, JULY 25, 1939.

August	60	570	567	573	576
September	6	582	576	579	583
October					
November	22	596	587	589	trad
December	37	600	594	596	600¢
January	52	610	603	606	610
February					
March					

WEDNESDAY, JULY 26, 1939.

August	59	590	579	587	589
September	23	605	582	582	595
October					
November	94	617	608	607	612
December	34	621	610	612	614
January					
February	63	627	610	620	trad
March					

THURSDAY, JULY 27, 1939.

September		594	588	591	nom
October		598	595	598	nom
December		611	606	609	bid
January		615	610	613	bid
March		624	620	624	nom

(See page 37 for later markets.)

FOOD DISTRIBUTORS TO MEET

Twelfth annual convention of the National Food Distributors' Association will be held at Chicago, Ill., on August 23 to 26, with headquarters at the Hotel Sherman. Record attendance and a large number of exhibits are expected for this year's convention, which will be addressed by speakers of national importance in the food industry. The organization is an association of thousands of motorized jobbers throughout the United States who are interested in distribution of perishable and semi-perishable food products through retail outlets.

JUNE MARGARINE TAX

Taxes paid on oleomargarine during June, 1939 and 1938:

	1939.	1938.
Excise taxes	\$ 50,841.06	\$ 66,134.00
Special taxes	305,768.55	304,699.86
Total	\$356,607.61	\$370,833.86

Quantity of product on which tax was paid during June, 1939, totaled 19,098 lbs. of colored margarine and 17,900,104 lbs. of uncolored; during June, 1938, tax was paid on 42,902 lbs. of colored and 24,708,840 lbs. of uncolored margarine.

HIDES AND SKINS

WEEKLY MARKET REVIEW

Packers get quarter-cent advance on branded steers and branded cows, and half-cent up for July native steers—About 40,000 hides involved—Heavy calfskins move half-cent higher.

Chicago

PACKER HIDES.—Advances of a quarter-cent were paid this week in the packer hide market for the more popular descriptions of branded steers and also branded cows and extreme light native steers of June-July take-off, while straight July native steers sold in a moderate way at full half-cent advance. Butt branded steers and northern light cows of June-July take-off are available at the quarter-cent advance. Trade has been moderate so far, total reported sales being around 40,000 hides.

There is a good inquiry reported for July take-off of the descriptions so far involved in trading but offerings are limited except in combination with the slower moving butt branded steers and heavy native cows. Some packers feel that their closely sold up position on the more popular descriptions warrants asking another quarter-cent up.

One packer sold a total of 3,300 July native steers early in the week at 12½¢. Late this week, 2,000 extreme light native steers moved at 12½¢, June-July take-off.

Butt branded steers are held at 12½¢ for June-July production. Colorados were active, 9,800 June-July and 2,900 July take-off selling at 11½¢. One packer sold 1,600 June-July heavy Texas steers at 12½¢. Three lots totalling 5,800 June-July light Texas steers brought 11½¢. Total of 2,200 June-July extreme light Texas steers moved at 11½¢.

Heavy native cows are held at 11½¢, with 11½¢ paid previous week for June-July hides. One packer sold 1,100 Dallas June-July light native cows in combination with extreme light native steers at 12½¢, but northern point light cows of similar dating are offered at 12½¢. One packer sold a total of 4,000 July, and another 1,400 June-July branded cows, all at 11½¢; more wanted.

One packer sold 2,700 May forward native bulls at end of last week at 8½¢, and 1,400 June-July late this week also at 8½¢. Association sold 650 July bulls at week-end at 8½¢ for natives and 7½¢ for branded bulls.

LATER.—One packer sold 900 July extreme light native steers at 12½¢; 850 May-June native bulls sold 8½¢, steady.

OUTSIDE SMALL PACKER HIDES.—Outside small packer all-weights of June take-off, running around 47 lb. ave., are salable basis 10½¢, selected,

Chgo. freight, for natives, brands ½¢ less, with choice light average stock of June-July take-off salable at 11¢; however, very few offerings dating later than June available, and such stock usually held higher.

PACIFIC COAST.—The Coast market was quiet this week, being well sold up to end of June at most points. Last trading price of 9½¢, flat, f.o.b. shipping points, for steers and cows of June take-off is no longer representative of the market, some quoting a cent higher in a nominal way pending trading on July hides.

FOREIGN WET SALTED HIDES.—The South American market moved up a quarter-cent on a light movement of standard steers this week. A pack of 4,000 LaPlatas sold early at 70½ pesos, equal to 10½¢, c.i.f. New York, as against 70 pesos or 10¼¢ paid previous week. Later, 5,000 LaPlatas sold at 72 pesos or about 11¼¢. With the duty added, this is equivalent to about 12½¢, New York, for present winter quality of hides from that market.

COUNTRY HIDES.—Trading is rather light in the country market. The advances being paid in the big packer market are for mostly July take-off, while offerings of country stock date several months earlier, due to the usual lag in collection of country hides, and buyers are not willing to pay similar advances for those hides. On the other hand, holdings are moderate and collectors are inclined to sit tight in the face of an advancing packer market. Untrimmed all-weights held at 9¼¢@9½¢, selected, del'd Chgo. Heavy steers and cows are nominal at 7½¢@7¾¢ flat, trimmed. Trimmed buff weights have been in demand and are quoted 9½¢. Extremes are usually quoted 11½¢, trimmed, with offerings light. Bulls listed 5¼¢@6¢. Glues quoted 7¢@7¼¢, trimmed. All-weight branded hides held at 8¼¢ flat.

CALFSKINS.—Packer heavy calfskins, 9½/15 lb., advanced ½¢ early this week when one packer sold a car of July northern heavies at 19½¢. Others were inclined to ask another ½¢ but finally sold July heavies same basis. One packer sold two cars northern heavies at 19½¢, and a car River point heavies at 18½¢. Two packers sold their July production of heavies, a total of 13,000, also at 19½¢ for northern and 18½¢ for River points. Light calf, under 9½ lb., are salable at 17½¢, with 18¢ asked. One packer sold July Milwaukee all-weights at 18½¢ for 6,000 packers and 17½¢ for 3,000 cities.

Chicago city calfskins are quoted at 14½¢ for 8/10 lb. and 17¢ for 10/15 lb., pending further trading; offerings appear to be light. Outside cities, 8/15 lb., quoted 14¼¢@15¢ nom.; straight countries around 11½¢ flat. Chicago city light calf and deacons \$1.05@1.10 nom.

KIPSKINS.—Packer kipskins moved late this week at ½¢ advance. One packer sold July production of 7,500 kips at 16¢ for northern natives, 15¢ for northern over-weights, southern half-cent less, and 13½¢ for brands; another sold 3,000 July northern natives at 16¢, 600 northern over-weights at 15¢, and 500 branded kips 13½¢.

Chicago city kipskins quoted 13½¢ last paid to 14¢ asked. Outside cities 13¼¢@13½¢; straight countries 11¢ flat asked.

Packer regular slunks were quiet, with last trading in June skins at 80¢.

HORSEHIDES.—Horsehides are fairly firm but buyers are slow to pay advances on summer hides. Good city renderers, with manes and tails, selling in a range of \$3.45@3.55, selected, f.o.b. nearby sections; ordinary trimmed renderers \$3.30@3.40, del'd Chgo.; mixed city and country lots \$2.90@3.15, Chgo.

SHEEPSKINS.—Dry pelts quoted 15½¢@16¢ per lb., del'd Chgo., for full wools. Offerings of packer shearlings are light and demand reported good; last sales by one house were at 80¢ for No. 1's, 50¢ for No. 2's and 30¢ for No. 3's, with last sales in another direction at 82½¢@85¢, 52½¢, and 32½¢ for the three grades; asking prices are usually 85¢, 55¢ and 35¢, with not many available. Pickled skins are quoted firm at \$5.00 last paid for July skins and trade restricted by light production and offerings. Spring lamb pelts quoted \$1.15@1.22½ per cwt. live basis for lambs from Kentucky, Tennessee, Missouri and similar sections, and \$1.32½@1.37½ per cwt. for western lambs, July production.

New York

PACKER HIDES.—Trading opened up in July hides this week when one eastern packer sold 700 July butt branded steers at 12½¢, and 1,400 July Colorados at 11½¢, in line with the western market. Bids of 12½¢ were declined for native steers.

CALFSKINS.—No trading in calfskins was reported this week by either collectors or packers but indications are that the market has firmed up and higher prices will be attempted on next offerings. Collectors' 4-5's are nominal meanwhile around \$1.10, 5-7's at \$1.30, 7-9's \$1.65@1.70, and 9-12's \$2.50@2.60. Packer 4-5's are nominal around \$1.20@1.25, 5-7's \$1.55@1.60; 7-9's sold previous week at \$2.00, and 9-12's sold at \$2.75.

NEW YORK HIDE FUTURES

Monday, July 24.—Close: Sept. 11.64; Dec. 11.98@11.99; Jan. 12.29 n; June 12.55 n; 186 lots; 5@6 lower.

Tuesday, July 25.—Close: Sept. 11.66 @11.67; Dec. 12.00; Mar. 12.31 n; June 12.57 n; 166 lots; 2 higher.

Wednesday, July 26.—Close: Sept. 11.64; Dec. 11.96@11.98; Mar. 12.28 n; June 12.54 n; 92 lots; 2@4 lower.

Thursday, July 27.—Close: Sept. 11.61

@11.69; Dec. 11.92; Mar. 12.20 n; June 12.46 n; 69 lots; 3@8 lower.

Friday, July 28.—New: Sept. 11.50@11.52; Dec. 11.83@11.84; Mar. 12.14 n; June 12.40 n; 138 lots. Closing 6@11 lower.

CHICAGO HIDE FUTURES

Monday, July 24.—Close: Sept. 11.50 ax; no sales; 20 lower.

Tuesday, July 25.—Close: Sept. 11.50 n; no sales; unchanged.

Wednesday, July 26.—Close: Sept. 11.50 n; no sales; unchanged.

Thursday, July 27.—Close: Sept. 11.50 n; no sales; unchanged.

Friday, July 28.—Close: Sept. 11.50 n; no sales; closing unchanged.

DOG FOOD ADVERTISING

A stipulation calling for abandonment of certain terms used in describing its dog food has been entered into by the Foster Canning Co., Glendale, N. Y., with the Federal Trade Commission. The firm agreed to cease use in advertising matter of the word "meat," alone or in connection with the words "food product" or with other words so as to imply that its product is composed wholly of meat, when such is not a fact.

The stipulation provides that if the preparation is composed substantially of meat and partly of other ingredients, and the word "meat" is used to describe the meat content, it shall be accompanied by other words in conspicuous type clearly indicating that ingredients other than meat are present. The company also agreed to cease representing directly or by implication that its product contains more real fresh beef or meat than products of its competitors, when such is not a fact.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 22, 1939, were 4,476,000 lbs.; previous week 3,455,000 lbs.; same week last year, 5,544,000 lbs.; from Jan. 1 to date 137,470,000 lbs.; a year ago, 129,049,000 lbs.

Shipments of hides from Chicago for week ended July 22, 1939, were 4,143,000 lbs.; previous week 3,760,000 lbs.; same week last year 5,467,000 lbs.; from Jan. 1 to date 129,770,000 lbs.; a year ago, 123,410,000 lbs.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to July 27, 1939: To the United Kingdom, 75,831 quarters; to the Continent, 21,069. A week ago to the United Kingdom, 127,273 quarters; to the Continent, 14,672.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Hog products were quiet and steady the latter part of the week, pending developments in Washington regarding lard export subsidy. Commission houses were absorbing, hedging and profit taking. It is rumored from Washington that if funds are not available a bill will be introduced and pushed through for funds at this session.

Cottonseed Oil

Cotton oil was moderately active and steady, awaiting Washington developments. Latest indications from Washington are that every effort will be bent to push through relief for edible fats before Congress adjourns. Southeast and Valley crude, 5c lb. asked; Texas 4½c lb. bid; Dallas crude, 4½c lb.; seed \$16.00 a ton. Cash oil demand is still hand to mouth.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept. 5.90@5.93; Oct. 5.96@5.98; Dec. 6.10 sales; Jan. (1940) 6.15@6.17; March, 6.27 sales; 68 lots; closing steady.

Tallow

New York extra tallow, 4½c lb.

Stearine

Stearine was quoted at 5½c lb.

Friday's Lard Markets

New York, July 28, 1939.—Prices are for export. Lard, prime western, 6.20@6.30c; middle western, 6.20@6.30c; city, 5½@6c; refined continent, 6¼@6½c; South American, 6½@6½c; Brazil kegs, 6½@6½c; shortening 8½c carlots.

REFRIGERATOR CAR CHARGES

Representatives of small and large packers appeared in argument in the refrigerator service case, charges for protective service to perishable freight (No. 20769) before its submission to the Interstate Commerce Commission. Shippers argued that the commission should hold further hearings to bring the case up to date. Establishment of original charges was prevented in 1936 by a federal court order. A report by the ICC examiner earlier this year found that the carriers were not including refrigerator car service charges in line-haul rates.

MEAT AND LARD EXPORTS

Exports of lard and bacon through port of New York during week ended July 27 were 621,725 lbs. lard and 83,300 lbs. bacon.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended July 28, 1939 with comparisons:

	PACKER Week ended July 28.	HIDES. Prev. week.	Cor. week, 1938.
Hvy. nat. str.	@12½	@12	@11½
Hvy. Tex. str.	@12½	@12	@11½
Hvy. butt brnd'd str.	@12½	@12	@11½
Hvy. Col. str.	@11½	@11½	@11
Ex. light Tex. str.	@11½	@11½	11 @11½
Brnd'd cows.	@11½	@11½	11 @11½
Hvy. nat. cows	@11½ax	@11½	@11½
Lt. nat. cows	@12½ax	@12	11½ @11½
Nat. bulls	@8½	8¼ @8½	@8½
Brnd'd bulls	@7½	7¼ @7½	@7½
Calfskins	17½ @19½	17½ @19	17 @18
Kips, nat.	@15½	@15½	@15
Kips, ov-wt.	@14½	@14½	@14
Kips, brnd'd	@13	@13	@12½
Slunks, reg.	@80	@80	@70
Slunks, hrls.	@45	@45	30 @35

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	10½ @11	10 @11	10 @10½
Branded	10 @10½	9½ @10½	9½ @10
Nat. bulls	@8½	8¼ @8½	@8½
Brnd'd bulls	@7½	7¼ @7½	@7
Calfskins	14½ @17	14 @17	14 @15½
Kips	13½ @14	@13½	13 @14n
Slunks, reg.	@75n	@75n	60 @65n
Slunks, hrls.	@35n	@35n	@25n

COUNTRY HIDES.

Hvy. steers	7½ @7½	7 @7½	@7½
Hvy. cows	7½ @7½	7 @7½	@7½
Buffs	@9½	9 @9½	8½ @8½
Extremes	@11½	11 @11½	@10
Bulls	5½ @6	5¼ @6	6¼ @6¼
Calfskins	@11½	11 @11½	10½ @11
Kipskins	@11	10½ @11	10 @10½
Horsehides	2.90@3.55	2.90@3.55	2.50@3.15

SHEEPSKINS.

Pkr. shearlgs.	80 @85	80 @85	@80
Dry pelts	15½ @16	16 @16½	14 @14½

BRITISH PROVISION MARKETS

Liverpool, July 26, 1939.—General provision market is quiet and unchanged; poor demand for hams and fair demand for lard.

Friday prices were: Hams, American cut, 88s; Canadian hams (A.C.), 100s; bellies, English, 55s; Wiltshires, 75s; Cumberlands, 69s; Canadian Wiltshires, 85s; lard, 33s.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended July 22, 1939, were:

	Week July 22.	Previous Week	Same Time '38.
Cured Meats, lbs.	16,579,000	18,562,000	17,738,000
Fresh Meats, lbs.	52,967,000	48,133,000	47,252,000
Lard, lbs.	4,124,000	4,086,000	2,527,000

HULL OIL MARKETS

Hull, England, July 26, 1939.—Refined cotton oil, 19s. Egyptian crude was quoted at 16s 6d.

Watch Classified page for good men.

LIVE STOCK MARKETS

WEEKLY REVIEW

LAMB CROP IS LARGE

ESTIMATES of 1939 lamb crop by the Agricultural Marketing Service place the number of lambs produced at 31,867,000 head. This is 1 per cent less than the record crop of 1938, but larger than in any other year, and 8 per cent greater than the 10-year, 1928-1937, average and 4 per cent over the 1934-1938 average. Decrease from a year ago is the result of the smaller crop in the Western states. The native lamb crop was a little larger than it was in the year 1938.

The native lamb crop this year is estimated at 11,087,000 head, compared with 10,996,000 last year and the 5-year average of 11,133,000 head. The percentage lamb crop was 98.9 this year. This was below average and compares with 99.7 in 1938. The number of breeding ewes on January 1 of this year, estimated at 11,215,000, was the largest on record and about 2 per cent larger than in 1938.

The 1939 lamb crop in the Western sheep states is estimated at 20,780,000 head compared with 21,161,000 in 1938 and the 5-year average of 19,487,000. This is the third largest crop on record for these states. The percentage lamb crop this year was 81.0 compared with the high percentage of 83.9 last year and the 10-year average of 76.4. The number of breeding ewes in these states on January 1 was 25,657,000 head compared with 25,222,000 at the beginning of 1938.

FIVE STOCKYARDS POSTED

Five stockyards were posted during June as coming within the jurisdiction of the Secretary of Agriculture under the packers and stockyards act and two were withdrawn. Yards posted were Greenville stockyards, Greenville, Miss.,

and the following, all in Nebraska: Ainsworth Sales Market, Ainsworth; Atkinson Livestock Commission Co., Atkinson; Bassett Livestock Sales Co., Bassett and O'Neill Livestock Market, O'Neill, Neb. Those withdrawn from jurisdiction were Montevideo Livestock Sales, Inc., Montevideo, Minn., and Bragg and Blackwell stockyards, Atlanta, Ga.

MEXICO SENDS MORE CATTLE

Mexico made a much larger contribution to imports of cattle and calves into the United States during the first six months of 1939 than did Canada, and the number imported from Mexico was much larger than in the like 1938 period. Imports in the first half of 1939 totaled 482,809 head, of which 343,805 came from Mexico and 138,738 from Canada. In the 1938 period, the total was 239,878 head, with 186,665 supplied by Mexico and 52,807 by Canada.

Bulk of imports from Canada this year and last have been calves weighing under 200 lbs., while bulk of the Mexican cattle weighed between 200 and 700 lbs.

Imports of cattle and calves for June and the first six months of 1939, with comparisons, are reported by the U. S. Department of Agriculture as follows:

CATTLE IMPORTS.				
	June, '39	June, '38	6 mos. '39	6 mos. '38
Canada—				
Over 700 lbs...	73	1,192	86,382	22,480
200-700 lbs...	906	660	3,205	2,291
Under 200 lbs.	12,799	5,461	49,151	28,036
Total	13,778	7,313	138,738	52,807
Mexico—				
Over 700 lbs...	213	1,054	36,783	25,628
200-700 lbs...	9,630	7,308	278,451	159,172
Under 200 lbs.	1,286	8,481	28,571	1,865
Total	11,129	18,843	343,805	186,665
Other countries .	3	145	266	406
Total imports.	24,910	24,301	482,809	239,878

LIKE RAIL GRADING BEST

Ontario meat packers have decided to base prices of hogs on and after July 24 on dressed weights and grades only, discarding the live grading system, according to an announcement by the Industrial and Development Council of Canadian Meat Packers.

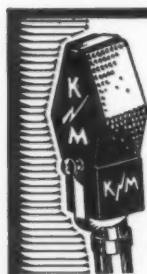
The idea of dressed grading was put forth by the joint swine committee for Canada in 1931, when it recommended that the Dominion Department of Agriculture investigate the value and feasibility of grading hogs dressed on the rail. Hog grading regulations were amended in 1934 so as to make the grading of dressed hogs (rail grading) and purchase and sale on dressed weights and grades a part of the system of trading in hogs.

From 1934 to the present, trading on dressed weights and rail grades has developed along with trading in live weights and grades. The test has shown, according to the Council, that rail grading is more accurate and generally superior to live grading. At present about 56 per cent of all hogs killed in Ontario inspected plants are rail graded.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended July 22:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended July 22.....	201,000	338,000	274,000
Previous week	196,000	332,000	285,000
1938	204,000	274,000	306,000
1937	171,000	209,000	241,000
1936	221,000	342,000	259,000
At 11 markets:			
Week ended July 22.....			274,000
Previous week			279,000
1938			215,000
1937			154,000
1936			279,000
1935			181,000
At 7 markets:			
Week ended July 22.....	145,000	233,000	170,000
Previous week	137,000	237,000	166,000
1938	136,000	173,000	159,000
1937	107,000	126,000	119,000
1936	163,000	239,000	127,000
1935	117,000	156,000	147,000



**A WELL PLANNED AND
CONVENIENT Hookup!**
KENNETT-MURRAY
Livestock Buying Service

Detroit, Mich. Cincinnati, O. Dayton, O. Omaha, Neb.
Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn. Sioux City, Ia. Montgomery, Ala.

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

**BEMIS
CLOTH BAGS**

For luncheon meats, bologna and sausage. Come attractively printed. Modern designs submitted for approval.

BEMIS BRO. BAG CO. • ST. LOUIS • BROOKLYN

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., July 27, 1939.—At 19 concentration points and 10 packing plants in Iowa and Minnesota hog prices advanced unevenly this week, under the influence of lighter receipts, but by Thursday the trade was rather slow. Compared with last Saturday, Thursday's prices ranged from steady to 20c higher, with butcher hogs mostly 5@15c up, and packing sows largely steady to 15c higher.

On Thursday's session, good and choice, 180-220-lb. butchers sold generally from \$6.30@6.75, with most bids at concentration yards from \$6.30@6.55, and at packing plants from \$6.50@6.70; averages, 220-240-lb., sold generally from \$6.20@6.60; 240-270-lb., \$5.70@6.30; 270-300-lb., \$5.10@5.75; 300-330-lb., \$4.70@5.20; 330-360-lb., \$4.55@5.00; better grade, 160-180-lb., \$6.10@6.55; good choice sows, under 330-lb., cashed from \$4.65@5.10, few \$5.15; good, 330-400-lb. packers, \$4.15@4.80; 400-500-lb., \$3.50@4.25; big weights down to \$3.40 and below.

Receipts for the week ended July 27 were:

	This week.	Last week.
Friday, July 21.....	19,300	19,400
Saturday, July 22.....	19,000	27,800
Monday, July 24.....	28,200	48,300
Tuesday, July 25.....	15,300	20,700
Wednesday, July 26.....	19,700	18,100
Thursday, July 27.....	21,200	14,000

CANADIAN LIVESTOCK PRICES

STEERS.

Top Prices	Week ended July 20.	Last week.	Same week 1938.
Toronto.....	\$ 7.25	\$ 7.10	\$ 7.50
Montreal.....	7.50	7.00	7.00
Winnipeg.....	7.25	7.00	7.50
Calgary.....	6.75	6.75	6.25
Edmonton.....	6.60	6.60	5.50
Prince Albert.....	6.00	6.00	5.10
Moose Jaw.....	6.00	5.50	5.00
Saskatoon.....	6.50	6.50	6.25
Regina.....	4.50	6.25	7.00
Vancouver.....	6.00	6.50

VEAL CALVES.

	Week ended July 20.	Last week.	Same week 1938.
Toronto.....	\$ 9.00	\$ 9.00	\$ 8.50
Montreal.....	8.00	8.00	7.50
Winnipeg.....	6.50	6.50	6.50
Calgary.....	6.00	6.00	6.50
Edmonton.....	6.00	6.00	5.50
Prince Albert.....	5.50	5.50	5.00
Moose Jaw.....	6.00	6.00	6.00
Saskatoon.....	6.00	5.50	6.00
Regina.....	6.00	6.25	7.00
Vancouver.....	6.75

BACON HOGS.

	Week ended July 20.	Last week.	Same week 1938.
Toronto.....	\$ 9.50	\$ 9.40	\$12.50
Montreal.....	9.75	9.75	12.25
Winnipeg.....	9.00	9.15	12.15
Calgary.....	8.85	8.85	11.75
Edmonton.....	8.75	8.75	11.60
Prince Albert.....	8.75	8.90	11.90
Moose Jaw.....	8.85	9.00	12.00
Saskatoon.....	8.75	11.90	12.00
Regina.....	8.85	9.00	12.00
Vancouver.....	8.75

¹ Montreal and Winnipeg hogs sold on a "F. & W." basis. All others "off trucks."

GOOD LAMBS.

	Week ended July 20.	Last week.	Same week 1938.
Toronto.....	\$10.50	\$11.50	\$10.75
Montreal.....	10.00	9.50	9.00
Winnipeg.....	8.50	8.50	8.00
Calgary.....	7.00	8.50	8.00
Edmonton.....	8.00	8.25	7.25
Prince Albert.....	7.00	7.00	8.00
Moose Jaw.....	7.50	8.00	8.50
Saskatoon.....	8.75	8.50	8.00
Regina.....	7.25	7.00	7.50
Vancouver.....	7.00	9.50

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, July 27, 1939, as reported by the U. S. Bureau of Agricultural Economics:

	CHICAGO.	NAT. STK. YDS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (soft & oily not quoted.)					
BARROWS AND GILTS:					
Good-choice:					
120-140 lbs.	\$ 6.10@ 6.50	\$ 6.00@ 6.25	\$ 6.25@ 6.60
140-160 lbs.	6.50@ 6.80	6.25@ 6.65	\$ 5.85@ 6.50	\$ 5.90@ 6.35	6.50@ 6.75
160-180 lbs.	6.75@ 6.95	6.60@ 6.75	6.30@ 6.70	6.25@ 6.60	6.75@ 6.85
180-200 lbs.	6.80@ 7.00	6.60@ 6.75	6.50@ 6.75	6.40@ 6.60	6.80@ 6.85
200-220 lbs.	6.90@ 7.05	6.60@ 6.75	6.60@ 6.75	6.40@ 6.60	6.70@ 6.85
220-240 lbs.	6.75@ 7.05	6.35@ 6.65	6.40@ 6.70	6.20@ 6.60	6.40@ 6.75
240-270 lbs.	6.15@ 6.85	5.85@ 6.40	5.85@ 6.60	5.65@ 6.40	6.00@ 6.50
270-300 lbs.	5.80@ 6.25	5.50@ 5.90	5.35@ 6.00	5.15@ 5.90	5.25@ 6.00
300-330 lbs.	5.15@ 5.65	5.25@ 5.55	5.10@ 5.45	5.00@ 5.35	4.85@ 5.75
330-360 lbs.	4.70@ 5.25	5.00@ 5.30	4.85@ 5.15	4.75@ 5.10	4.75@ 5.25
Medium:					
160-220 lbs.	5.50@ 6.65	6.00@ 6.50	5.75@ 6.50	5.75@ 6.40	6.25@ 6.60
SOWS:					
Good and choice:					
270-300 lbs.	5.20@ 5.50	5.00@ 5.20	4.85@ 5.10	4.50@ 4.75	5.00@ 5.10
300-330 lbs.	4.90@ 5.25	4.90@ 5.10	4.75@ 5.00	4.35@ 4.75	5.00@ 5.10
330-360 lbs.	4.65@ 5.00	4.70@ 5.00	4.50@ 4.85	4.25@ 4.50	4.75@ 5.00
Good:					
360-400 lbs.	4.40@ 4.75	4.50@ 4.75	4.25@ 4.65	4.00@ 4.35	4.40@ 4.75
400-450 lbs.	4.25@ 4.50	4.15@ 4.40	4.00@ 4.40	3.75@ 4.25	4.00@ 4.40
450-500 lbs.	4.10@ 4.30	3.75@ 4.25	3.75@ 4.10	3.50@ 3.85	3.85@ 4.00
Medium:					
250-500 lbs.	4.00@ 5.15	3.60@ 5.00	3.25@ 4.60	3.25@ 4.25	3.75@ 4.90
PIGS (Slaughter):					
Medium and good, 90-120 lbs.					
.....	5.50@ 6.10	5.90@ 6.10	5.75@ 6.00
Slaughter Cattle, Vealers and Calves:					
STEERS, choice:					
750-900 lbs.	9.50@10.25	9.50@10.25	9.25@10.00	9.25@10.25	9.50@10.25
900-1100 lbs.	9.50@10.25	9.50@10.25	9.25@10.00	9.25@10.25	9.25@10.25
1100-1300 lbs.	9.50@10.25	9.50@10.25	9.25@10.00	9.00@ 9.85	9.25@ 9.75
1300-1500 lbs.	9.50@10.25	9.50@10.25	9.25@10.00	9.00@ 9.85	9.00@ 9.75
STEERS, good:					
750-900 lbs.	9.00@ 9.50	8.50@ 9.50	8.50@ 9.50	8.25@ 9.25	8.75@ 9.50
900-1100 lbs.	8.75@ 9.50	8.50@ 9.50	8.25@ 9.25	8.25@ 9.25	8.50@ 9.25
1100-1300 lbs.	8.75@ 9.50	8.50@ 9.50	8.25@ 9.25	8.25@ 9.25	8.50@ 9.25
1300-1500 lbs.	8.75@ 9.50	8.50@ 9.50	8.25@ 9.25	8.00@ 9.00	8.50@ 9.00
STEERS, medium:					
750-1100 lbs.	7.50@ 8.75	7.25@ 8.50	7.50@ 8.50	6.75@ 8.25	7.50@ 8.75
1100-1300 lbs.	7.50@ 8.75	7.50@ 8.50	7.50@ 8.25	6.75@ 8.25	7.25@ 8.50
STEERS, common:					
750-1100 lbs.	6.00@ 7.50	6.25@ 7.50	6.50@ 7.50	5.50@ 6.75	6.25@ 7.50
STEERS, HEIFERS AND MIXED:					
Choice, 500-750 lbs.	9.25@10.25	9.25@ 9.75	9.25@10.00	9.00@ 9.85	9.00@ 9.75
Good, 500-750 lbs.	8.75@ 9.50	8.50@ 9.25	8.25@ 9.25	8.25@ 9.25	8.25@ 9.25
HEIFERS:					
Choice, 750-900 lbs.	9.50@10.00	9.25@ 9.75	9.00@ 9.60	9.00@ 9.75	9.00@ 9.50
Good, 750-900 lbs.	8.75@ 9.50	8.50@ 9.25	8.25@ 9.00	8.25@ 9.00	8.25@ 9.00
Medium, 500-900 lbs.	7.50@ 9.00	7.50@ 8.50	7.25@ 8.25	7.00@ 8.25	7.00@ 8.25
Common, 500-900 lbs.	6.00@ 7.50	6.25@ 7.50	6.00@ 7.25	5.75@ 7.00	6.00@ 7.00
COWS, all weights:					
Good 6.75@ 7.25	6.75@ 7.25	6.25@ 7.00	6.25@ 7.00	6.50@ 7.00	6.50@ 7.00
Medium 6.25@ 6.75	6.25@ 6.75	5.75@ 6.25	5.75@ 6.25	5.75@ 6.25	5.75@ 6.25
Cutter and common 4.75@ 6.25	4.75@ 6.25	4.25@ 5.25	4.25@ 5.25	4.50@ 5.75	4.50@ 5.75
Canner (low cutter) 3.75@ 4.75	3.75@ 4.75	3.75@ 4.25	3.50@ 4.25	3.50@ 4.25	3.50@ 4.25
BULLS (Ylgs. Excl.), all weights:					
Beef, good 6.75@ 7.25	6.60@ 7.00	6.50@ 6.75	6.00@ 6.50	6.75@ 7.00	6.75@ 7.00
Sausage, good 6.75@ 7.35	6.00@ 6.60	6.25@ 6.50	6.00@ 6.25	6.50@ 6.75	6.50@ 6.75
Sausage, medium 6.00@ 6.75	5.50@ 6.00	5.75@ 6.25	5.25@ 6.00	5.75@ 6.50	5.75@ 6.50
Sausage, cutter and common 5.50@ 6.00	5.00@ 5.50	5.25@ 5.75	4.50@ 5.25	4.75@ 5.75	4.75@ 5.75
VEALERS, all weights:					
Good and choice 9.50@10.50	8.50@ 9.75	8.00@ 9.00	8.00@ 9.50	8.00@10.00	8.00@10.00
Common and medium 7.50@ 9.50	6.50@ 8.50	7.00@ 8.00	6.00@ 8.00	6.00@ 8.00	6.00@ 8.00
Cull 6.50@ 7.50	5.50@ 6.50	6.00@ 7.00	5.50@ 6.00	5.50@ 6.50	5.50@ 6.50
CALVES, 400 lbs. down:					
Good and choice 7.50@ 9.00	7.50@ 9.00	8.00@ 8.50	7.50@ 8.75	8.00@ 9.00	8.00@ 9.00
Common and medium 6.50@ 7.50	6.50@ 7.50	6.00@ 8.00	5.50@ 7.50	5.50@ 8.00	5.50@ 8.00
Cull 5.50@ 6.50	5.25@ 6.50	5.00@ 6.00	5.00@ 5.50	4.50@ 5.50	4.50@ 5.50

Slaughter Lambs and Sheep:¹

SPRING LAMBS:					
Choice (closely sorted).....	8.50@ 9.25	8.50 Only	8.25@ 8.65
*Good and choice.....	7.50@ 8.25	7.50@ 8.25	8.25@ 8.65	8.00@ 8.60	8.25@ 8.65
*Medium and good.....	6.50@ 7.50	6.50@ 7.50	7.75@ 8.00	6.75@ 7.75	7.25@ 8.00
Common.....	6.65@ 7.50	5.00@ 6.50	6.50@ 7.75	5.00@ 6.50	6.00@ 7.25

YEARLING WETHERS (shorn):					
Good and choice.....	6.25@ 7.85	6.50@ 7.25	6.75@ 7.75	6.25@ 7.00
Medium.....	5.35@ 6.50	5.50@ 6.50	5.75@ 6.75	5.50@ 6.25

EWES (shorn):					
Good and choice.....	2.75@ 3.90	2.25@ 3.00	3.00@ 3.60	3.00@ 3.75	2.75@ 3.50
Common and medium.....	1.75@ 2.75	1.50@ 2.25	1.50@ 3.00	2.00@ 3.00	1.75@ 2.75

¹Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days wool growth quoted as shorn.

*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first four days this week were 22,893 cattle, 2,918 calves, 36,337 hogs and 13,739 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended July 21:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles.....	4,482	1,064	1,753	5,753
San Francisco.....	1,500	130	1,650	7,750
Portland.....	2,755	270	2,460	1,865

Watch Classified page for good men.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 22, 1939, as reported to The National Provisioner:

CHICAGO.

Armour and Company, 3,600 hogs; Swift & Company, 5,288 hogs; Wilson & Co., 6,448 hogs; Western Packing Co., Inc., 2,076 hogs; Agar Packing Co., 5,264 hogs; Shippers, 5,943 hogs; Others, 18,565 hogs.

Total: 33,356 cattle; 4,227 calves; 50,184 hogs; 22,779 sheep.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,946	940	4,443	4,349
Cudahy Pkg. Co.	2,357	733	2,272	3,603
Swift & Company	2,923	747	3,248	5,759
Wilson & Co.	1,937	508	2,529	3,534
Ind. Pkg. Co.	215
Kornblum Pkg. Co.	1,135
Others	5,992	266	1,096	483
Total	18,290	3,194	13,740	15,728

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	4,820	6,650	6,462
Cudahy Pkg. Co.	4,308	4,355	7,869
Swift & Company	3,450	3,453	6,119
Wilson & Co.	1,596	3,493	2,727
Others	11,224
Cattle and calves: Eagle Pkg. Co., 20; Greater Omaha Pkg. Co., 126; Geo. Hoffman, 18; Lewis Pkg. Co., 875; Nebraska Beef Co., 754; Omaha Pkg. Co., 162; John Roth, 138; South Omaha Pkg. Co., 119; American Pkg. Co., 46; Lincoln Pkg. Co., 205.
Total	16,437	cattle and calves;	20,175	hogs;
	23,177	sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,271	1,986	7,187	5,957
Swift & Company	3,193	1,723	5,143	8,038
Hunter Pkg. Co.	1,577	414	3,684	1,135
Hell Pkg. Co.	2,300
Krey Pkg. Co.	1,026
Laclede Pkg. Co.	1,909
Sieloff Pkg. Co.	906
Shippers	5,096	1,765	18,901	1,368
Others	3,337	13	2,987	901
Total	15,474	5,901	44,023	17,399
Not including 1,905 cattle, 4,714 calves, 27,156 hogs, and 7,640 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	2,012	416	6,648	7,029
Armour and Company	2,220	419	6,793	4,080
Others	1,107	61	1,483
Total	5,339	896	15,920	11,059
Not including 41 cattle and 513 hogs bought direct.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,099	94	5,580	3,216
Armour and Company	4,091	91	5,620	1,984
Swift & Company	1,752	72	3,257	1,632
Shippers	2,876	70	5,449	509
Others	329	23	44	4
Total	11,147	350	19,756	7,295

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,351	1,170	3,077	1,756
Wilson & Co.	1,775	1,079	3,062	2,143
Others	281	36	906
Total	4,407	2,285	6,985	3,899
Not including 44 cattle and 1,082 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,199	94	1,253	10,075
Swift & Company	962	231	1,630	9,220
Cudahy Pkg. Co.	615	112	1,328	1,634
Others	2,180	273	1,080	12,830
Total	4,956	710	5,296	33,769

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,894	1,896	1,816	3,602
Swift & Company	2,406	1,993	798	4,235
Blue Bonnet Pkg. Co.	157	30	186	44
City Packing Co.	185	42	291
Rosenblatt Pkg. Co.	90	0	12
Total	5,732	3,960	3,108	7,881

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,855	1,727	5,559	1,013
Armour and Co., Mil.	576	983
Wisconsin Pkg. Co.	77	56
Shippers	160	8	74	12
Others	742	1,036	23	303
Total	3,410	3,810	5,656	1,328

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	1,323	571	10,999	2,099
Armour and Company	1,040	202	2,318
Hilgemeier Bros.	10	800
Stumpf Bros.	133
Meier Pkg. Co.	68	7	225
Stark & Wetzel	174	42	436
Wabnitz & Detora	36	32	263	35
Maase Hartman Co.	35	12
Shippers	2,836	2,057	21,727	3,886
Others	1,435	337	159	551
Total	6,957	3,260	37,060	7,271

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	35	280
E. Kahn's Sons Co.	280	218	7,449	4,633
Lohrey Pkg. Co.	4	282
H. H. Meyer Pkg. Co.	17	2,462
J. Schlachter's Sons	184	173	82
J. & F. Schroth P. Co.	18	3,487
J. F. Stegner Co.	316	390	2
Shippers	541	2,412	2,075
Others	1,629	747	782	384
Total	2,989	1,568	16,904	7,406
Not including 1,183 cattle, 3,895 hogs and 2,506 sheep bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,301	724	3,412	3,066
Dold Pkg. Co.	618	59	1,041	16
Wichita D. B. Co.
Dunn-Osterling	103	380
Fred W. Dold	162
Sundowner Pkg. Co.	54
Pioneer Cattle Co.	17
Keefe Pkg. Co.	42
Total	2,209	783	4,995	3,072
Not including 36 cattle and 1,753 hogs bought direct.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,170	1,922	10,204	4,682
Cudahy Pkg. Co.	884	874	713
Riffin Pkg. Co.	567	38
Swift & Company	3,450	2,832	13,243	7,603
United Pkg. Co.	2,408	228
Others	2,356	757
Total	11,835	6,751	23,447	12,998

RECAPITULATION.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	33,356	32,369	31,398
Kansas City	18,290	15,119	19,223
Omaha	16,437	15,474	13,000	19,967
East St. Louis	15,474	13,000	19,967
St. Joseph	5,339	5,754	4,707
Sioux City	11,147	9,900	7,651
Oklahoma City	4,407	5,631	5,534
Wichita	2,209	3,318	3,249
Denver	4,956	4,771	4,540
St. Paul	11,835	14,504	12,250
Milwaukee	3,410	3,742	3,249
Indianapolis	6,957	6,279	6,352
Cincinnati	2,989	2,066	2,958
Ft. Worth	5,732	6,865	7,374
Total	142,538	142,326	143,679

HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	50,184	51,940	40,257
Kansas City	13,740	12,194	7,580
Omaha	29,175	27,641	14,391
East St. Louis	44,023	46,168	37,239
St. Joseph	15,820	15,449	9,202
Sioux City	19,756	25,625	14,581
Oklahoma City	6,985	5,415	3,386
Wichita	4,965	4,877	2,934
Denver	5,296	4,477	3,934
St. Paul	23,447	30,193	23,666
Milwaukee	5,636	6,607	5,444
Indianapolis	37,060	31,637	30,519
Cincinnati	16,904	11,331	13,195
Ft. Worth	3,103	4,445	2,046
Total	276,144	278,019	209,494

SHEEP.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	22,779	17,582	25,862
Kansas City	15,728	17,729	20,847
Omaha	23,177	16,996	29,547
East St. Louis	17,399	23,589	25,116
St. Joseph	11,059	11,862	15,325
Sioux City	7,295	6,635	5,338
Oklahoma City	3,899	4,377	3,634
Wichita	3,022	3,973	1,910
Denver	33,769	37,414	32,997
St. Paul	12,998	6,436	6,821
Milwaukee	1,328	1,465	1,251
Indianapolis	7,271	5,617	9,222
Cincinnati	7,406	9,113	7,762
Ft. Worth	7,881	8,224	13,014
Total	175,011	171,232	198,636

*Cattle and calves.

†Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 17	17,217	1,655	20,023	6,097
Tues., July 18	4,142	1,163	19,047	6,387
Wed., July 19	5,417	908	12,798	7,264
Thurs., July 20	5,829	1,274	13,907	12,062
Fri., July 21	1,285	365	7,144	4,322
Sat., July 22	200	100	2,500	3,000
Total this week	37,091	5,465	75,419	39,272
Previous week	36,011	6,337	66,531	36,519
Year ago	31,486	6,367	57,254	35,673
Two years ago	23,936	5,308	53,550	31,616

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 17	3,639	233	2,265
Tues., July 18	1,831	187	1,482	328
Wed., July 19	2,913	52	1,301
Thurs., July 20	1,386	99	2,351	13
Fri., July 21	751	2	1,773	948
Sat., July 22	200
Total this week	10,520	573	9,372	1,226
Previous week	8,453	516	6,683	1,406
Year ago	9,972	1,078	10,124	2,788
Two years ago	6,912	446	10,592	604

*Including 1,081 cattle, 1,122 calves, 21,739 hogs and 18,158 sheep direct to packers from other points.

†All receipts include directs.

†JULY AND YEAR RECEIPTS.

Receipts thus far this month and year to date with comparisons:

	July	1938.	1939.	Year	1938.
Cattle	104,626	103,302	990,058	1,043,120
Calves	16,298	18,503	183,346	192,701
Hogs	205,820	187,514	2,255,122	2,294,618
Sheep	102,294	107,911	1,507,023	1,435,297

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.	Lambs.
Week ended July 22	\$9.20	\$5.75	\$3.00	\$9.30
Previous week	9.35	6.05	2.75	9.10
1938	10.55	8.45	3.00	8.90
1937	13.70	11.63	3.75	10.25
1936	8.25	9.75	3.10	10.05
1935	9.35	9.95	2.60	8.25
1934	6.65	4.35	1.65	6.00
Av. 1934-1938	\$9.70	\$8.85	\$2.80	\$8.70

SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
Week ended July 22.....	26,571	66,047	38,022
Previous week	33,013	58,604	34,280
1938	21,944	47,224	35,648
1937	17,121	43,371	30,634
1936	29,964	62,914	28,417
1935	20,007	49,029	35,746

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended July 22, 1939.

CATTLE.

	Week ended July 22, 1939.	Prev. week.	Cor. week, 1938.
Chicago ¹	25,520	24,289	22,772
Kansas City ²	21,484	22,545	22,825
Omaha ³	16,876	16,933	14,942
East St. Louis ⁴	10,378	8,877	10,537
St. Joseph	5,801	5,879	5,015
Sioux City	6,248	7,424	5,911
Wichita ⁵	3,026	4,197	4,675
Fort Worth ⁶	9,692	10,602	10,716
Philadelphia	1,812	1,966	1,656
Indianapolis	1,401	1,275	1,254
New York & Jersey City ⁷	8,937	8,959	7,806
Oklahoma City ⁸	6,736	8,765	8,022
Cincinnati ⁹	3,294	4,090	3,050
Denver	4,201	4,864	4,680
St. Paul ¹⁰	9,479	11,918	10,627
Milwaukee	3,344	3,550	3,188
Total	137,329	145,293	137,726

¹Cattle and calves.

HOGS.

Chicago ¹	76,550	75,760	49,790
Kansas City ²	37,412	32,859	19,374
Omaha ³	29,989	25,273	13,206
East St. Louis ⁴	49,566	45,973	42,621
St. Joseph	14,096	15,143	8,156
Sioux City	16,580	19,854	12,021
Wichita	6,748	6,104	4,171
Fort Worth	3,103	4,445	2,946
Philadelphia	16,861	12,053	11,139
Indianapolis	12,572	10,064	9,133
New York & Jersey City ⁷	39,219	38,720	28,853
Oklahoma City	8,067	6,385	4,198
Cincinnati ⁹	15,387	13,500	11,437
Denver	4,702	4,463	4,015
St. Paul ¹⁰	53,586	58,060	29,089
Milwaukee	5,639	6,603	5,511
Total	390,077	370,388	255,660

¹Includes St. Paul, Minn., and Madison Wis.

²Includes National Stock Yards and East St. Louis and St. Louis, Mo.

SHEEP.

Chicago ¹	18,184	17,431	35,462
Kansas City ²	15,728	17,729	20,847
Omaha ³	27,168	22,090	22,290
East St. Louis ⁴	16,021	20,181	18,893
St. Joseph	11,059	11,982	15,315
Sioux City	7,047	5,716	4,449
Wichita	3,072	3,073	1,910
Fort Worth	7,881	9,224	13,014
Philadelphia	4,378	4,469	4,710
Indianapolis	4,156	8,704	5,672
New York & Jersey City ⁷	54,858	58,217	57,698
Oklahoma City	3,899	4,377	3,634
Cincinnati ⁹	8,192	9,246	6,834
Denver	6,846	7,892	6,910
St. Paul ¹⁰	6,436	6,577	6,577
Milwaukee	1,321	1,456	1,251
Total	202,818	203,223	222,496

¹Not including directs.

CANADIAN INSPECTED KILL

Canadian inspected kill in June, 1939 and 1938:

	June, 1939.	June, 1938.
Cattle	66,802	63,522
Calves	74,142	77,450
Hogs	220,219	207,972
Sheep	47,005	47,904

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during June, 1939:

	Live animal prices Chicago.			Wholesale meat prices New York			Composite retail meat prices New York		
	Dollars per 100 lb.			Dollars per 100 lb.			Cents per pound		
	June, 1939.	May, 1939.	June, 1938.	June, 1939.	May, 1939.	June, 1938.	June, 1939.	May, 1939.	June, 1938.
Steers—									
Choice	10.39	11.85	10.13	16.72	17.51	16.45	33.84	34.75	33.09
Good	9.35	10.10	9.16	15.70	16.20	15.64	29.40	29.92	28.92
Medium	8.53	8.85	8.12	14.72	14.95	14.41	25.28	25.96	25.29
Lambs—									
Choice	10.78	9.51	21.88	21.48	18.88	31.42	31.67	29.03	
Good	9.92	10.26	20.82	20.60	17.98	27.38	27.67	26.07	
Medium	9.14	9.30	18.94	19.10	16.39	24.06	22.93	21.96	
Hogs—									
Good	6.82	6.98	8.98	15.71	16.05	18.76	22.54	23.18	24.96

The National Provisioner—July 29, 1939

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending July 22, 1939.....	9,174½	2,329	2,840
Week previous	9,171	2,395	2,741
Same week year ago	8,170½	2,586	2,655
COWS, carcass			
Week ending July 22, 1939.....	786½	1,288	2,743
Week previous	932	1,250	2,397
Same week year ago	1,157	1,339	3,025
BULLS, carcass			
Week ending July 22, 1939.....	294	811	3
Week previous	253	662	41
Same week year ago	422½	602	37
VEAL, carcass			
Week ending July 22, 1939.....	11,258½	1,313	607
Week previous	7,802	891	664
Same week year ago	10,204	1,966	853
LAMB, carcass			
Week ending July 22, 1939.....	43,760	15,588	19,038
Week previous	34,338	13,644	14,310
Same week year ago	40,531	14,643	17,723
MUTTON, carcass			
Week ending July 22, 1939.....	1,411	134	452
Week previous	1,737	157	448
Same week year ago	2,171	231	496
PORK CUTS, lbs.			
Week ending July 22, 1939.....	1,466,305	320,157	309,899
Week previous	2,026,177	455,669	348,020
Same week year ago	1,133,597	318,406	296,867
BEEF CUTS, lbs.			
Week ending July 22, 1939.....	353,318		
Week previous	295,747		
Same week year ago	379,495		

LOCAL SLAUGHTERS.

CATTLE, head			
Week ending July 22, 1938.....	8,037	1,812	
Week previous	8,959	1,966	
Same week year ago	7,866	1,656	
CALVES, head			
Week ending July 22, 1939.....	13,931	2,671	
Week previous	16,741	2,600	
Same week year ago	16,641	3,014	
HOGS, head			
Week ending July 22, 1939.....	39,219	16,081	
Week previous	32,333	12,053	
Same week year ago	29,080	11,139	
SHEEP, head			
Week ending July 22, 1939.....	54,858	4,378	
Week previous	58,217	4,469	
Same week year ago	57,698	4,710	

Country dressed product at New York totaled 2,018 veal, no hogs and 45 lambs. Previous week 2,056 veal, no hogs and 50 lambs in addition to that shown above.

LIVESTOCK AT 67 MARKETS

June receipts, local kill and shipments:

	CATTLE.	Local slaughter.	Shipments.
June, 1939	958,243	806,218	352,406
June, 1938	1,079,463	646,656	432,343
June 5-yr. av.	1,138,452	696,716	430,077
CALVES.			
June, 1939	517,590	327,641	194,093
June, 1938	526,590	348,103	182,295
June 5-yr. av.	558,682	392,167	171,856
HOGS.			
June, 1939	2,105,112	1,534,830	559,995
June, 1938	1,756,693	1,249,384	500,421
June 5-yr. av.	1,823,700	1,306,557	515,700
SHEEP AND LAMBS.			
June, 1939	1,711,002	913,236	808,630
June, 1938	1,928,783	1,080,334	861,621
June 5-yr. av.	1,894,123	1,003,750	887,621

WEEKLY INSPECTED KILL

More hogs and cattle were slaughtered under federal inspection during the week ended July 21 than in the same week a year ago. Hog slaughter was well above that of the previous week but the number of cattle processed totaled less. Calf and sheep slaughter was less than a week and a year earlier. Number of animals processed in selected centers for the current period with comparisons are reported as follows by the U. S. Department of Agriculture:

WEEK ENDED JULY 21, 1939.

	Cattle.	Calves.	Hogs.	Sheep.
New York area ¹	6,471	13,456	37,784	34,237
Phila. & Balt.	2,923	1,534	26,780	3,271
Ohio-Ind. group ²	8,106	4,068	30,221	22,744
Chicago	26,441	6,362	76,550	44,020
St. Louis area ³	11,668	9,087	49,596	22,570
Kansas City	15,048	6,872	37,412	15,679
Southwest group ⁴	17,586	7,923	31,193	27,222
Omaha	13,902	1,245	29,089	23,992
Sioux City	5,819	317	16,580	8,350
St. Paul-Wisc. group ⁵	18,273	14,157	59,225	14,276
Interior Iowa & So. Minn. ⁶	15,420	4,921	127,027	34,264
Total	141,659	69,952	522,332	253,634
Prev. week	149,799	80,523	494,219	279,013
Year ago	157,717	84,520	396,251	282,317

¹Includes New York City, Newark, and Jersey City.

²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind.

³Includes National Stock Yards and East St. Louis, Ill., and St. Louis, Mo.

⁴Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth.

⁵Includes St. Paul, Minn., Madison, and Milwaukee, Wis.

⁶Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Page 41

Countrywide News Notes

(Continued from page 19.)

friends. Mr. Rifkin has been in business at the So. St. Paul Stock Yards for the past 29 years.

Nearly 300 persons attended the recent annual picnic of the Sioux Falls Morrell Club, employe organization at the Sioux Falls, S. Dak., plant of John Morrell & Co. The picnic featured three kinds of Morrell meats, numerous other food items, and an entertainment program greatly enjoyed by plant employes and their families.

Richard J. Byrne, president of the Wallens-Byrne Packing Co., Buffalo, N. Y., passed away at his home on July 13 at the age of 71. Mr. Byrne became president of the company in 1935 after extensive experience with leading packers.

Jensen Bros. Packing Co., Salt Lake City, Utah, recently acquired the Salt Lake Sausage Factory in a re-sale made in the third district court.

Paul Harris Packing Co., Shawnee, Okla., will begin operations in its new quarters in Seminole, Okla., early in September, according to present plans. A building in Seminole is being re-modeled for the purpose and equipment will be transferred there.

Former plant of the Nazel Machinery Co., Philadelphia, Pa., has been acquired by Walter Seiler of Karl Seiler & Sons, pork product manufacturers, at a cost of \$30,000. The property adjoins the Seiler abattoir.

John E. Sanford, president of Armour Fertilizer Works, Atlanta, Ga., was elected president of the National Fertilizer Association at the directors' meeting held at White Sulphur Springs, W. Va. Charles J. Brand was re-elected secretary-treasurer.

New Hinds county meat curing and cold storage plant at Raymond, Miss., has just been completed.

INSTITUTE MEETINGS

Regional meetings of the Institute of American Meat Packers were held in Cincinnati, O., on July 18, Cleveland, O., on July 19, and New York City on July 20, and were well attended by member packers. Wesley Hardenbergh, acting president; George M. Lewis, director of the department of marketing; Dr. Frank C. Vibrans, research chemist, and Miss VeNona Swartz, research home economist, of the Institute participated in meetings and Pendleton Dudley, director of the New York office, took part at New York.

Those present at the meeting in Cincinnati were: H. H. Meyer and J. C. Colbert, H. H. Meyer Packing Co., Cincinnati; A. W. Goering, Ideal Packing Co., Cincinnati; H. W. Jameson, David Davies, Columbus; G. W. Cook, Emmart Packing Co., Louisville; R. G. Thomas, Lima Packing Co., Lima, O.; Oscar E. Emge and C. L. Elpers, Emge

& Sons, Fort Branch, Ind.; Henry Fischer, Henry Fischer Packing Co., Louisville; Chas. G. Buchy and Gerhardt Buchy, The Chas. G. Buchy Packing Co., Greenville, O.; J. L. Brady, Rath Packing Co., Waterloo; Louis A. Sucher, Herman Polzien and Jacob Roth, Chas. Sucher Packing Co., Dayton; V. R. Rupp, Kingan & Co., Indianapolis; Louis E. Kahn, K. L. McKinney and Edward G. Anderson, E. Kahn's Sons Co., Cincinnati; J. J. Vollertsen, Armour and Company, Chicago; George W. Vissman and John B. Johnson, C. F. Vissman & Co., Louisville; Henry M. Fink and Fred S. Dick, Kuhn Packing Company, Muncie, Ind.

Cleveland Meeting

Those present at the meeting in Cleveland were: Joseph W. Rhodes, John Morrell & Co, Sioux Falls, S. D.; T. R. Bradley, Rath Packing Co., Cleveland; R. G. Cummings, John Morrell & Co., Cleveland; C. H. Wallace and F. J. Reidy, Lake Erie Provision Co., Cleveland; H. A. Wilfong, Cleveland Provision Co., Cleveland; Milton Schaffner, Schaffner Bros. Co., Erie, Pa.; R. C. Theurer, Irving Norton, Ewald Moss and M. Hayes, Theurer-Norton Provision Co., Cleveland; George A. Hess, Oswald & Hess Co., Pittsburgh; Wilbur Yaeger, Henry Lohrey Co., Pittsburgh; Alex J. McCrea and J. B. McCrea, Ohio

Provision Company, Cleveland; Earl W. Hughes, Hughes Provision Co., Cleveland; A. L. Eviston, H. West, V. E. Franz and W. G. Pinkerton, Swift & Company, Cleveland; Chester G. Newcomb, Lake Erie Provision Co., Cleveland.

Those present at New York City were: Henry Merkel and F. Howard Firor, Merkel, Inc., Jamaica, N. Y.; Albert F. Goetze, Albert F. Goetze, Inc., Baltimore; H. B. Salls, Cudahy Packing Co., New York City; Hugo Slotkin, Hygrade Food Products Corp., New York City; J. S. Scala, Scala Packing Co., Utica; W. E. Oliver, C. A. Durr Packing Co., Utica; A. E. Nelson, Adolf Gobel, Inc., Brooklyn; E. Schwitzke, Trunz Pork Stores, Brooklyn; O. E. Dunkerton and J. Stolte, Rath Packing Co., New York City; J. L. Rogers and C. T. Holbrook, Neuhoft, Inc., Salem, Va.; John J. Bulger, John Morrell & Co., New York City; Edwin S. Knauss, Knauss Bros., Inc., Poughkeepsie; A. Barnum and W. F. Schuette, Swift & Company, Jersey City; Herman Hervitz, Hervitz Packing Co., Harrisburg; J. P. Higgins, Geo. A. Hormel & Co., New York City; F. M. Tobin and G. E. Pfaltzgraf, Rochester Packing Company, Rochester, N. Y.; E. St. J. Huberman, Wm. Schlumberger-T. J. Kurlde Company, Baltimore; Max Matthes, Wilmington Provision Co., Wilmington, Del.; Frederick A. Vogt, F. G. Vogt & Sons, Inc., Philadelphia; W. E. Reineman, Fried & Reineman Packing Co., Pittsburgh; Henry Forst, Jacob Forst Packing Co., Kings-ton, N. Y.

PACKERS' COSTS AND EXPENSES

Packers well informed on costs go into the market with product priced correctly, while those lacking adequate cost information often overlook items which should be included in their total expense. As a result, their selling prices are out of line, making profitable operation difficult for them, as well as for others in the area.

In response to a demand for dependable information on packinghouse costs, THE NATIONAL PROVISIONER has published some general principles of packinghouse accounting applicable to plants of varying size. Among the points covered are:

Classification of costs; cash receipts and payments; sales department accounting; physical and book inventories; pay roll systems; transfer, production, department, voucher, check records, etc.

Reprint of this information is available. Use coupon below in ordering, enclosing 25c in stamps.

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago, Ill.

Please send copy of reprint on "Packers' Costs and Expenses."

Name

Street

City State

(Enclosed find 25c in stamps.)

PACKERS ON COOPERATION

A discussion by W. W. Shoemaker, vice president of Armour and Company, of current problems and the future outlook in selling American hog products on world markets will be one of the featured addresses at the annual session of the American Institute of Cooperation, to be held at the University of Chicago from August 7 to 11. F. M. Simpson, agricultural research director of Swift & Company, will participate as a representative of industry in an analysis of points brought out by speakers regarding closer cooperation among industrial, labor and agricultural interests.

Relation between government monetary policies and farm prices, the FSCC stamp plan of distributing agricultural surpluses and the export outlook for other basic commodities will be among the subjects covered in the 50 general sessions and conference groups included in the program of the institute.

Chester C. Davis, member of the Federal Reserve Board and former administrator of the Agricultural Adjustment Administration; Cyrus B. Denman, agricultural counsel of the National Association of Food Chains, and A. G. Black, director of marketing and regulatory work of the U. S. Department of Agriculture, will be among the agricultural authorities to be heard during the sessions of the institute.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grades of other meats in mostly cash and carry stores.

NEW YORK. CHICAGO.

	June 1939.	June 1938.	June 1937.	June 1936.	June 1935.	June 1934.	June 1933.
Beef:							
Porterhouse steak	.44	.44	.50	.45	.43	.50	
Sirloin steak	.38	.39	.43	.38	.36	.42	
Round steak	.38	.39	.43	.35	.34	.39	
Rib roast, 1st 6 cuts	.28	.30	.33	.30	.30	.35	
Chuck roast	.22	.23	.26	.23	.23	.27	
Plate beef	.13	.14	.17	.14	.14	.16	
Lamb:							
Legs	.28	.28	.31	.29	.27	.30	
Loin chops	.47	.44	.46	.43	.39	.45	
Rib chops	.41	.37	.38	.38	.34	.39	
Stewing	.14	.12	.15	.16	.16	.16	
Pork:							
Chops, center cuts	.31	.35	.38	.32	.34	.38	
Bacon, strips	.31	.35	.36	.28	.34	.37	
Bacon, sliced	.34	.39	.42	.34	.40	.43	
Hams, whole	.30	.30	.31	.27	.29	.29	
Picnics, smoked	.20	.21	.24	.20	.21	.23	
Lard	.13	.14	.19	.10	.13	.17	
Veal:							
Cutlets	.44	.44	.43	.41	.38	.37	
Loin chops	.38	.36	.36	.33	.33	.31	
Rib chops	.32	.30	.30	.29	.29	.29	
Stewing (breast)	.17	.17	.15	.15	.16	.15	

NEW RETAIL GROUP FORMED

Designed to familiarize meat dealers with the technical and theoretical problems of their trade, to foster cooperation and to promote better understanding of meat merchandising, the American Society of Meat Dealers, an organization founded in February by a group of dealers on Chicago's West side, has set up a constructive program and hopes to establish chapters in other cities.

About 30 retail meat market operators and wholesale meat men compose the society, which has its headquarters in Berwyn, Ill. Cutting tests, determination of correct prices from both the percentage and the dollar-and-cent standpoint, and refrigeration problems in the meat market are among the points covered by the organization in its open forum discussions. In a trip through the wholesale market of Wilson & Co., the group conducted a beef judging contest.

President and founder of the society is Erwin F. Cihak, sales representative of Wilson & Co. Other officers include James Dietz, vice president; Louis F. Cihak, jr., secretary; Charles Shotola, treasurer, and Joseph F. Dvorak, sergeant at arms. The society is planning to send a delegate to the convention of the National Association of Retail Meat Dealers in New York City on August 6 to 10, and may take steps at that time to establish a New York chapter.

CHAIN STORE SALES

A 6.7 per cent increase over sales for the corresponding period of 1938 is reported by Dominion Stores, Ltd., for the 4-week period ended July 15. Sales for the current period aggregated \$1,656,780, as compared to sales of \$1,467,437 for the like period of 1938.

Sales of Kroger Grocery & Baking Co. for the four weeks ended July 15 were \$18,124,294, marking an increase of 6

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on July 27, 1939.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, Choice¹:				
400-500 lbs.	\$15.50@16.50			
500-600 lbs.	15.50@16.50		\$16.00@17.50	
600-700 lbs.	15.00@16.00	\$15.50@16.50	16.00@17.00	\$16.00@17.00
700-800 lbs.	15.00@16.00	15.50@16.50	16.00@16.50	16.00@17.00
STEERS, Good¹:				
400-500 lbs.	14.50@15.50			
500-600 lbs.	14.50@15.50		15.00@16.00	15.00@16.00
600-700 lbs.	14.00@15.00	14.50@15.50	13.00@15.50	15.00@16.00
700-800 lbs.	14.00@15.00	14.50@15.50	13.00@15.50	
STEERS, Medium¹:				
400-600 lbs.	13.00@14.50		13.50@14.00	13.50@15.00
600-700 lbs.	13.00@14.00	13.50@14.50	13.00@14.00	13.50@15.00
STEERS, Common (Plain)¹:				
400-600 lbs.	12.00@13.00	13.00@13.50	12.50@13.50	12.00@13.50
COWS (all weights):				
Choice				
Good	11.50@12.50	13.00@13.50	13.00@14.00	
Medium	11.00@11.50	12.50@13.00	12.50@13.00	12.00@13.00
Common (plain)	10.50@11.00	12.00@12.50	12.00@12.50	11.00@12.00
Fresh Veal and Calf:				
VEAL (all weights)²:				
Choice	14.50@16.00	16.00@17.00	16.50@17.50	16.00@17.00
Good	13.50@14.50	15.00@16.00	14.50@16.50	15.00@16.00
Medium	12.50@13.50	14.00@15.00	13.50@14.50	14.00@15.00
Common (plain)	11.50@12.50	13.00@14.00	12.50@13.50	12.00@14.00
CALF (all weights)²:				
Choice				
Good	13.00@14.00		14.00@15.00	
Medium	12.00@13.00		13.00@14.00	
Common (plain)	11.50@12.00		12.50@13.00	
Fresh Lamb and Mutton:				
SPRING LAMBS				
LAMBS, Choice:				
38 lbs. down	17.50@18.50	19.00@20.00	19.00@20.00	18.00@19.00
39-45 lbs.	17.50@18.50	19.00@20.00	19.00@20.00	18.00@19.00
46-55 lbs.	17.50@18.50	19.00@20.00	19.00@20.00	17.00@18.00
LAMBS, Good:				
38 lbs. down	16.50@17.50	18.00@19.00	17.00@19.00	17.00@18.00
39-45 lbs.	16.50@17.50	18.00@19.00	17.00@19.00	17.00@18.00
46-55 lbs.	16.00@17.50	17.50@18.50	17.00@19.00	17.00@18.00
LAMBS, Medium:				
All weights	14.50@16.50	14.50@17.50	15.00@17.00	15.00@17.00
LAMBS, Common (plain):				
All weights	12.50@14.50	13.00@14.50	12.00@15.00	13.00@15.00
YEARLING (all weights):				
Choice				
Good	14.00@16.00	15.00@16.00	14.00@15.00	15.00@16.00
Medium	12.00@14.00	13.00@15.00	13.00@14.00	14.00@15.00
Common (plain)	11.00@12.00	12.00@13.00	11.50@13.00	13.00@14.00
MUTTON (Ewe) 70 lbs. down:				
Good	8.50@9.50	10.00@11.00	10.50@11.50	
Medium	7.50@8.50	9.00@10.00	8.50@10.50	
Common (plain)	6.50@7.50	8.00@9.00	7.00@8.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	19.00@20.00	18.00@18.50	18.00@19.00	17.00@18.00
10-12 lbs.	18.00@19.00	17.50@18.50	17.50@19.00	16.50@18.00
12-15 lbs.	14.00@15.00	15.00@16.50	15.50@17.00	14.50@16.00
16-22 lbs.	10.50@11.50	12.00@13.00	12.50@14.50	11.50@13.50
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	11.50@12.50		14.00@15.00	13.00@14.00
PICNICS:				
6-8 lbs.	11.50@12.00	13.00@14.00		
BUTTS, Boston Style:				
4-8 lbs.	13.50@15.00		15.00@16.00	15.00@16.00
SPARE RIBS:				
Half sheets	10.00@11.00			
TRIMMINGS:				
Regular	5.00@5.50			

¹ Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² "Skin on" at New York and Chicago. ³ Includes sides at Boston and Philadelphia.

per cent over sales of \$17,070,073 reported for the corresponding period of 1938. Cumulative sales for the first seven periods of the year were \$128,143,216, a 3 per cent increase over the \$124,993,463 sales during the like period last year.

National Tea Co. reports sales total-

ing \$4,140,844 for the four weeks ended July 15, a gain of 2.82 per cent over last year's corresponding sales of \$4,027,115.

Watch Classified page for bargains.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef		Week ended July 10, 1939.	Cor. week, 1938.
Prime native steers—			
400-600	15 1/4 @ 16 1/4	18	@ 19
600-800	16 1/4 @ 17	18	@ 19
800-1000	16 1/4 @ 17	18	@ 19
Good native steers—			
400-600	15 @ 16	17	@ 18
600-800	15 @ 15 1/2	17	@ 18
800-1000	14 1/4 @ 15 1/2	17	@ 18
Medium steers—			
400-600	14 1/4 @ 15 1/4	15 1/2	@ 16
600-800	14 1/4 @ 15 1/4	15 1/2	@ 16
800-1000	14 1/4 @ 15 1/4	15 1/2	@ 16
Heifers, good, 400-600	14 1/4 @ 15 1/4	16 1/2	@ 17 1/2
Cows, 400-600	11 @ 13	11	@ 13
Hind quarters, choice	@ 20	@ 22	
Fore quarters, choice	@ 11 1/2	@ 15	

Beef Cuts

Steer loins, prime	unquoted	@ 36
Steer loins, No. 1	@ 27	@ 34
Steer loins, No. 2	@ 25	@ 31
Steer short loins, prime	unquoted	@ 47
Steer short loins, No. 1	@ 32	@ 43
Steer short loins, No. 2	@ 28	@ 38
Steer loin ends (hips)	@ 24	@ 27
Steer loin ends, No. 2	@ 23	@ 25
Cow loins	@ 20	@ 22
Cow short loins	@ 23	@ 25
Cow loin ends (hips)	@ 18	@ 18 1/2
Steer ribs, prime	unquoted	@ 28
Steer ribs, No. 1	@ 19	@ 26
Steer ribs, No. 2	@ 17 1/2	@ 24
Cow ribs, No. 2	@ 12 1/2	@ 15
Cow ribs, No. 3	@ 12	@ 12
Steer rounds, prime	unquoted	@ 21
Steer rounds, No. 1	@ 18 1/2	@ 20
Steer rounds, No. 2	@ 18	@ 19 1/2
Steer chuck, prime	unquoted	@ 14 1/2
Steer chuck, No. 1	@ 14	@ 14
Steer chuck, No. 2	@ 12	@ 13
Cow rounds	@ 15	@ 15 1/2
Cow chucks	@ 11 1/2	@ 11 1/2
Steer plates	@ 9	@ 10
Medium plates	@ 8 1/2	@ 9
Briskets, No. 1	@ 14	@ 13
Steer navel ends	@ 6 1/2	@ 8 1/2
Cow navel ends	@ 6 1/2	@ 8 1/2
Fore shanks	@ 8 1/2	@ 9 1/2
Hind shanks	@ 8	@ 9
Strip loins, No. 1	@ 7 1/2	@ 8
Strip loins, No. 2	@ 6 1/2	@ 7
Shinloin butts, No. 1	@ 27	@ 30
Shinloin butts, No. 2	@ 22	@ 24
Beef tenderloins, No. 1	@ 58	@ 63
Beef tenderloins, No. 2	@ 50	@ 52
Rump butts	@ 15	@ 14
Flank steaks	@ 21	@ 20
Shoulder clods	@ 16 1/2	@ 15
Hanging tenderloins	@ 17	@ 18
Insides, green, 6 @ 6 lbs.	@ 17	@ 15 1/2
Outsides, green, 5 @ 6 lbs.	@ 17	@ 20
Knuckles, green, 5 @ 6 lbs.	@ 17	@ 20

Beef Products

Brains (per lb.)	@ 6	@ 7
Hearts	@ 10	@ 9
Tongues	@ 18	@ 20
Sweetbreads	@ 17	@ 18
Ox-tail, per lb.	@ 7	@ 10
Fresh tripe, plain	@ 10	@ 11
Fresh tripe, H. C.	@ 11 1/2	@ 11 1/2
Livers	@ 20	@ 20
Kidneys, per lb.	@ 11	@ 9

Veal

Choice carcass	@ 18	@ 16
Good carcass	@ 15	@ 16
Good saddles	@ 20	@ 21
Good racks	@ 12	@ 13
Medium racks	@ 11	@ 10

Veal Products

Brains, each	@ 9	@ 7
Sweetbreads	@ 34	@ 33
Calf livers	@ 45	@ 40

Lamb

Choice lambs	@ 18	@ 20
Medium lambs	@ 18	@ 18
Choice saddles	@ 22	@ 24
Medium saddles	@ 20	@ 22
Choice fores	@ 14	@ 16
Medium fores	@ 13	@ 14
Lamb fries, per lb.	@ 32	@ 31
Lamb tongues, per lb.	@ 16	@ 16
Lamb kidneys, per lb.	@ 15	@ 20

Mutton

Heavy sheep	@ 7	@ 7
Light sheep	@ 9	@ 9
Heavy saddles	@ 9	@ 9
Light saddles	@ 12	@ 12
Heavy fores	@ 8	@ 8
Light fores	@ 8	@ 7
Mutton legs	@ 12	@ 12
Mutton loins	@ 10	@ 10
Mutton stew	@ 10	@ 5
Sheep tongues, per lb.	@ 13 1/2	@ 12 1/2
Sheep heads, each	@ 11	@ 10

Fresh Pork and Pork Products

Pork loins, 8 @ 10 lbs. av.	@ 19	@ 25
Picnics	@ 13	@ 16
Skinned shoulders	@ 13	@ 16
Tenderloins	@ 24	@ 32
Spare ribs	@ 11	@ 12
Back fat	@ 7	@ 9
Boston butts	@ 16	@ 20
Boneless butts, cellar trim, 2 @ 4	@ 20	@ 22
Hocks	@ 8	@ 8
Tails	@ 7	@ 8
Neck bones	@ 3 1/2	@ 4
Blade bones	@ 11	@ 12
Pigs' feet	@ 4	@ 4
Kidneys, per lb.	@ 9	@ 9
Livers	@ 8	@ 12
Brains	@ 8 1/2	@ 9
Ears	@ 4	@ 8
Snouts	@ 5	@ 5
Heads	@ 8	@ 7 1/2
Chitterlings	@ 6 1/2	@ 6 1/2

DRY SALT MEATS

Clear bellies, 14 @ 16 lbs.	@ 6 1/2	@ 6 1/2
Clear bellies, 18 @ 20 lbs.	@ 5 1/2	@ 5 1/2
Rib bellies, 25 @ 30 lbs.	@ 5 1/2	@ 5 1/2
Fat backs, 10 @ 12 lbs.	@ 4 1/2	@ 4 1/2
Fat backs, 10 @ 12 lbs.	@ 4 1/2	@ 4 1/2
Regular plates	@ 6	@ 6
Jowl butts	@ 5	@ 5

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14 @ 16 lbs., parchment paper	@ 20	@ 21
Fancy sld. hams, 14 @ 16 lbs., parchment paper	@ 21	@ 22
Standard reg. hams, 14 @ 16 lbs., plain	@ 19	@ 20
Picnics, 4 @ 8 lbs., short shank, plain	@ 15 1/2	@ 16 1/4
Picnics, 4 @ 8 lbs., long shank, plain	@ 14 1/2	@ 15 1/4
Fancy bacon, 6 @ 8 lbs., parchment paper	@ 19	@ 19 1/2
Standard bacon, 6 @ 8 lbs., plain	@ 15 1/2	@ 16 1/4
No. 1 beef sets, smoked		
Insides, 8 @ 12 lbs.	@ 36	@ 37
Outsides, 5 @ 9 lbs.	@ 34	@ 35
Knuckles, 5 @ 9 lbs.	@ 34	@ 35
Cooked hams, choice, skin on, fattened	@ 34	@ 34
Cooked hams, choice, skinless, fattened	@ 36	@ 36
Cooked picnics, skin on, fattened	@ 25	@ 25
Cooked picnics, skinless, fattened	@ 26	@ 26

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$12.00	
80-100 pieces	11.25	
100-125 pieces	11.00	
Bean pork	16.00	
Brisket pork	18.00	
Clear plate pork, 25-35 pieces	18.00	
Plate beef	19.00	
Extra plate beef	19.50	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$14.50
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.00
Honeycomb tripe, 200-lb. bbl.	23.50
Pocket honeycomb tripe, 200-lb. bbl.	27.00

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	5	@ 5 1/2
Special lean pork trimmings 85%		@ 11 1/2
Extra lean pork trimmings 95%		@ 13 1/2
Pork cheek meat (trimmed)		@ 10 1/2
Pork hearts	@ 7	@ 7
Pork livers	@ 6	@ 6
Native boneless bull meat (heavy)	@ 14 1/2	@ 14 1/2
Shank meat	@ 12 1/2	@ 12 1/2
Boneless chucks	11 1/2	@ 12
Beef trimmings		@ 10 1/2
Beef cheeks (trimmed)	10 1/2	@ 10 1/2
Dressed canners, 350 lbs. and up	9 1/2	@ 9 1/2
Dressed cutter cows, 400 lbs. and up	9 1/2	@ 9 1/2
Dr. bologna bulls, 600 lbs. and up	11	@ 11 1/2
Pork tongues, canner trim, S. P.		@ 13 1/2

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@ 22 1/2
Country style sausage, fresh in bulk	@ 17 1/2
Country style sausage, fresh in bulk	@ 15 1/2
Country style sausage, smoked	@ 20 1/2
Frankfurters, in sheep casings	@ 23 1/2
Frankfurters, in hog casings	@ 20 1/2
Bologna in beef bungs, choice	@ 17 1/2
Bologna in beef middles, choice	@ 17 1/2
Liver sausage in beef rounds	@ 15
Liver sausage in hog bungs	@ 17
Smoked liver sausage in hog bungs	@ 22 1/2
Head cheese	@ 15 1/2
New England luncheon specialty	@ 23 1/2
Mixed luncheon specialty, choice	@ 19
Tongue sausage	@ none
Blood sausage	@ 18
Souse	@ 17
Polish sausage	@ 22 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 30
Thuringer cervelat	@ 20
Farmer	@ 20
Holsteiner	@ 20 1/2
B. C. salami, choice	@ 32
Milano, salami, choice in hog bungs	@ 32
B. C. salami, new condition	@ 20
Frisses, choice, in hog middles	@ 32
Genoa style salami, choice	@ 38
Pepperoni	@ 28
Mortadella, new condition	@ 20
Capicola	@ 41
Italian style hams	@ 33
Virginia hams	@ 38 1/2

LARD

Prime steam, cash, Bd. Trade	@ 5.77 1/2
Prime steam, loose, Bd. Trade	@ 5.20
Refined lard, tierces, f.o.b. Chgo.	@ 7.25
Kettle rend., tierces, f.o.b. Chgo.	@ 8.25
Leaf, kettle rend., tierces, f.o.b. Chgo.	@ 8.75
Neutral, tierces, f.o.b. Chgo.	@ 8.00
Shortening, tierces, c.a.f.	@ 9.60

OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	@ 7 1/2
Prime No. 2 oleo oil	@ 6 1/2
Prime oleo stearine	@ 5 1/2

TALLOW AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	4 1/2 @ 4 1/2
Prime packers tallow, 3-4% acid	@ 4 1/2
Special tallow	@ 4 1/2
No. 1 tallow, 10% f.a.	@ 4 1/2
Choice white grease, all hog	4 1/2 @ 4 1/2
A-White grease, 4% acid	@ 4 1/2
B-White grease, maximum 5% acid	@ 4 1/2
Yellow grease, 16-20 f.a.	@ 4
Brown grease, 25 f.a.	3 1/2 @ 3 1/2

ANIMAL OILS

Prime edible lard oil	Per lb. @ 9 1/2
Prime burning oil	@ 9
Prime lard oil—inedible	@ 8 1/2
Extra W. S. lard oil	@ 8 1/2
Extra lard oil	@ 8
Extra No. 1 lard oil	@ 7 1/2
Spec. No. 1 lard oil	@ 7 1/2
No. 1 lard oil	@ 7 1/2
No. 2 lard oil	@ 7 1/2
Acidless tallow oil	@ 7 1/2
20° C. T. neatfoot oil	@ 15
Pure neatfoot oil	@ 11 1/2
Prime neatfoot oil	@ 8 1/2
Extra neatfoot oil	@ 7 1/2
No. 1 neatfoot oil	@ 7 1/2

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	
Valley points, prompt	4 1/2 @ 4 1/2
White deodorized, in bbls., f.o.b. Chgo.	7 1/2 @ 7 1/2
Yellow, deodorized	7 1/2 @ 7 1/2
Soybean oil, 50% f.a., f.o.b. mills	1 1/2 @ 1 1/2
Soybean oil, f.o.b. mills	3 1/2 @ 3 1/2
Corn oil, in tanks, f.o.b. mills	5 1/2 @ 5 1/2
Coconut oil, sellers' tanks, f.o.b. coast	2 1/2 @ 2 1/2
Refined in bbls., f.o.b. Chicago	@ 7 1/2

OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable	@ 14 1/2
White animal fat	@ 13 1/2
Water churned pastry	@ 10 1/2
Milk churned pastry	@ 11 1/2
White "nut" type	@ 8 1/2

(Continued on page 46.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2807 SOUTH LA SALLE STREET

CHICAGO, ILL.



NATURE AND
HUMAN SKILL
combine to give
Superb Quality
in these imported
canned Hams.

Try a Case Today

AMPOL,
380 Second Ave., New York, N. Y.



Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-09 West 13th St.

HAMS • BACON • LARD • DELICATESSEN

HUNTER PACKING COMPANY

East St. Louis, Illinois

STRAIGHT AND MIXED CARS OF BEEF AND PROVISIONS

NEW YORK
OFFICE

410 W. 14th Street



Representatives:
William G. Joyce
Boston, Mass.

F. C. Rogers, Inc.
Philadelphia, Pa.

HORMEL
GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

HONEY BRAND

Hams - Bacon
Dried Beef

HYGRADE'S

Original West
Virginia Cured Ham
Ready to Serve

HYGRADE'S

Frankfurters in
Natural Casings

HYGRADE'S

Beef - Veal
Lamb - Pork



**CONSULT US BEFORE
YOU BUY OR
SELL**

Domestic and Foreign
Connections
Invited!

HYGRADE FOOD PRODUCTS CORP.

30 Church Street, New York, N. Y.

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY"

HAMS AND BACON

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodruff Earl McAdams Clayton P. Lee P. G. Gray Co.
437 W. 13th St. 38 N. Delaware Av. 1108 F. St. S. W. 148 State St.

★ **ESSKAY** ★
QUALITY

**BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL.**

—THE WM. SCHLUDERBERG - T. J. KURDLE CO.—

MAIN OFFICE - PLANT AND REFINERY

3800-4000 E. BALTIMORE ST.

WASHINGTON, D.C. BALTIMORE, MD. RICHMOND, VA.
458-11th St., S. W. 22 NORTH 17th St.
NEW YORK, N. Y. PHILADELPHIA, PA. ROANOKE, VA.
408 WEST 14th STREET 713 CALLOW HILL ST. 317 E. Campbell Ave.

Chicago Markets

(Continued from page 44.)

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. whae stock):	
In 425-lb. bbls., delivered.....	\$ 8.75
Saltpeper, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. rfd. gran. nitrate of soda.....	3.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Rav. 90 basis, f.o.b. New Orleans.....	@ 2.92
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%)..	@ 4.40
Packers, curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@ 4.00
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@ 3.90
Dextrose, in car lots, per cwt. (in cotton	
bags).....	@ 3.64
In paper bags.....	@ 3.59

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@ .16
Domestic rounds, 140 pack.....	@ .28
Export rounds, medium.....	@ .42
Export rounds, narrow.....	@ .24
No. 1 weasands.....	@ .06
No. 2 weasands.....	@ .03
No. 1 hungs.....	@ .12
No. 2 hungs.....	@ .08
Middles, regular.....	@ .50
Middles, select, wide, @2 2/4 in.....	@ .55
Middles, select, extra wide, 2 1/4 in.	
and over.....	@ .70
Dried bladders:	
12-15 in. wide, flat.....	.70
10-12 in. wide, flat.....	.60
8-10 in. wide, flat.....	.35
6-8 in. wide, flat.....	.20
Hog casings:	
Narrow, per 100 yds.....	2.10
Narrow, special, per 100 yds.....	1.90
Medium, regular.....	1.35
English, medium.....	1.10
Wide, per 100 yds.....	1.00
Extra wide, per 100 yds.....	.75
Export bungs.....	.18
Large prime bungs.....	.14
Medium prime bungs.....	.08
Small prime bungs.....	.08 1/4
Middles, per set.....	.16
Stomachs.....	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
Per lb.	Per lb.	Per lb.
Allspice, Prime.....	17	18
Resifted.....	17 1/2	19 1/4
Chili Pepper.....	19	19 1/4
Chili Powder.....	17	19
Cloves, Amboy.....	27	31
Madagascar.....	17	20
Zanzibar.....	20	22
Ginger, Jamaica.....	14	15
African.....	4 1/2	8 1/4
Mace, Fancy Banda.....	58	63
East India.....	52	57
E. I. & W. I. Blend.....	50	50
Mustard Flour, Fancy.....	22 1/4	22 1/4
No. 1.....	15	15
Nutmeg, Fancy Banda.....	25	25
East India.....	21	21
E. I. & W. I. Blend.....	16	16
Paprika, Extra Fancy, Spanish.....	38	38
Paprika, Fancy, Hungarian.....	35	35
Paprika, Spanish Type.....	33	33
Pepina Sweet Red Pepper.....	30	30
Pimlexo (220-lb. bbls.).....	27 1/2	27 1/2
Pepper, Cayenne.....	26	26
Red Pepper, No. 1.....	19	19
Pepper, Black Aleppo.....	9	9 1/4
Black Lampong.....	5	6 1/4
Black Tellicherry.....	9 1/4	10 1/4
White Java Muntok.....	9	10 1/4
White Singapore.....	8 1/4	10
White Packers.....	9 1/4	9 1/4

SEEDS AND HERBS

	Whole.	Ground.
	for	for
	Sausage.	Sausage.
Caraway Seed.....	10 1/2	12 1/4
Celery Seed, French.....	17	20
Comino Seed.....	11 1/4	14
Coriander Morocco Bleached.....	8	8
Coriander Morocco Natural No. 1.....	8	8
Mustard Seed, Dutch Yellow.....	9 1/4	12 1/4
American.....	7 1/2	10 1/4
Marjoram, French.....	24	27
Oregano.....	13	16
Sage, Dalmatian, Fancy.....	8 1/4	10 1/4
Dalmatian No. 1.....	7 1/4	9 1/4

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, medium and good.....	\$ 8.60 @ 10.00
Steers, common.....	@ 7.90
Cows, medium.....	6.75 @ 7.25
Cows, common.....	5.75 @ 6.25
Bulls, good.....	7.25 @ 7.50
Bulls, medium.....	6.25 @ 7.00

LIVE CALVES

Vealers, good and choice.....	\$ 9.50 @ 12.00
Vealers, common and medium.....	8.00 @ 9.00
Vealers, cull and common.....	5.50 @ 6.50
Calves, good and choice.....	@ 8.75

LIVE HOGS

Hogs, good to choice, 190-192-lb.....	\$ @ 7.15
Hogs, 268-lb.....	@ 6.50

LIVE LAMBS

Lambs, spring, good and choice.....	\$10.00 @ 10.25
Sheep.....	2.00 @ 4.00

DRESSED BEEF

Choice, native, heavy.....	17 1/2 @ 18
Choice, native, light.....	17 @ 17 1/2
Native, common to fair.....	15 1/2 @ 16 1/2

Western Dressed Beef.

Native steers, 600 @ 800 lbs.....	18 @ 19
Native choice yearlings, 440 @ 600 lbs.....	17 @ 18
Good to choice heifers.....	16 @ 17
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	13 @ 14

BEEF CUTS

	Western.	City.
No. 1 ribs.....	23 @ 24	22 @ 25
No. 2 ribs.....	20 @ 21	20 @ 22
No. 3 ribs.....	32 @ 33	36 @ 37
No. 1 loins.....	26 @ 32	30 @ 35
No. 2 loins.....	20 @ 24	25 @ 29
No. 1 hinds and ribs.....	20 @ 21	21 @ 24
No. 2 hinds and ribs.....	18 @ 19	19 @ 21
No. 1 rounds.....	16 @ 17	16 @ 17
No. 2 rounds.....	16 @ 16	16 @ 16
No. 3 rounds.....	15 @ 15	15 @ 15
No. 1 chucks.....	15 @ 15	15 @ 15
No. 2 chucks.....	14 @ 14	14 @ 14
No. 3 chucks.....	13 @ 13	13 @ 13
City dressed bolognas.....	13 1/2 @ 14 1/2	13 @ 14
Rolls, reg. 4 @ 6 lbs. av.....	18 @ 20	18 @ 20
Rolls, reg. 6 @ 8 lbs. av.....	23 @ 25	23 @ 25
Tenderloins, 4 @ 6 lbs. av.....	50 @ 60	50 @ 60
Tenderloins, 5 @ 6 lbs. av.....	50 @ 60	50 @ 60
Shoulder clods.....	16 @ 18	16 @ 18

DRESSED VEAL

Good.....	16 @ 17
Medium.....	15 @ 16
Common.....	14 @ 15

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	19 1/2 @ 20 1/2
Genuine spring lambs, good to medium.....	18 1/2 @ 19 1/2
Genuine spring lambs, medium.....	17 1/2 @ 18 1/2
Sheep, good.....	9 @ 10
Sheep, medium.....	8 @ 9

DRESSED HOGS

Hogs, good and choice (90-140 lbs.,	
head on; leaf fat in).....	\$10.25 @ 10.75
Pigs, small lots (60-110 lbs.).....	12.00 @ 13.00

FRESH PORK CUTS

Pork loins, fresh, Western, 10 @ 12 lbs.....	18 @ 18 1/2
Shoulders, Western, 10 @ 12 lbs. av.....	13 @ 14
Butts, regular, Western.....	16 @ 16 1/2
Hams, Western, fresh, 10 @ 12 lbs. av.....	18 @ 19
Picnics, West., fresh, 6 @ 8 lbs. av.....	13 @ 14
Pork trimmings, extra lean.....	16 @ 17
Pork trimmings, regular 50% lean.....	7 1/2 @ 8 1/2
Spareribs.....	9 1/2 @ 10 1/2

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	@ 37
Cooked hams, choice, skinless, fattened.....	@ 39

SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	23 1/2 @ 24 1/2
Regular hams, 10 @ 12 lbs. av.....	23 @ 24
Regular hams, 12 @ 14 lbs. av.....	22 1/2 @ 23
Skinned hams, 10 @ 12 lbs. av.....	24 @ 25
Skinned hams, 12 @ 14 lbs. av.....	23 @ 24
Skinned hams, 16 @ 18 lbs. av.....	22 1/2 @ 23
Skinned hams, 18 @ 20 lbs. av.....	21 1/2 @ 22 1/2
Picnics, 4 @ 6 lbs. av.....	17 @ 17
Picnics, 6 @ 8 lbs. av.....	16 @ 17
City pickled bellies, 8 @ 12 lbs. av.....	18 @ 19
Bacon, boneless, Western.....	20 @ 21
Bacon, boneless, city.....	19 @ 20
Rollettes, 8 @ 10 lbs. av.....	19 @ 20
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	22 @ 24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	28c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$1.25 per cwt.
Breast Fat.....	2.00 per cwt.
Edible Suet.....	3.00 per cwt.
Inedible Suet.....	2.50 per cwt.

GREEN CALFSKINS

	5-9 9/16-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	15	2.10	2.25	2.30
Prime No. 2 veals.....	14	1.90	2.05	2.10
Buttermilk No. 1.....	12	1.80	1.95	2.00
Buttermilk No. 2.....	11	1.65	1.80	1.85
Branded gruby.....	7	1.80	1.00	1.05
Number 3.....	7	.80	1.00	1.05

BONES AND HOOFs

	Per ton
Round shins, heavy.....	\$62.50
light.....	55.00
Flat shins, heavy.....	52.50
light.....	47.50
Hoofs, white.....	75.00
black and white striped.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@ 24	24 1/4 @ 24 1/2
Creamery (90-91 score).....	22 1/2 @ 22 3/4	23 1/4 @ 24 1/4
Creamery firsts (88-89).....	21 1/2 @ 22	22 1/4 @ 22 3/4

EGGS.

Extra firsts.....	15 1/2 @ 16	16 1/2 @ 17
Firsts, fresh.....	15 1/4 @ 15 1/2	@ 18 1/4
Standards.....	15 @ 16	@ 16 1/4

LIVE POULTRY.

Fowls.....	8 @ 14	13 @ 18
Springs.....	16 @ 18	18 @ 19
Fryers.....	14 @ 16	17 @ 18
Old Roosters.....	13 1/2 @ 15	16 @ 19
Broilers.....	10 1/2 @ 11	@ 13
Ducks.....	7 @ 9 1/2	@ 11
Geese.....	8 @ 10	@ 12
Turkeys.....	11 @ 14	@ 22

DRESSED POULTRY.

Chickens, 25-47, frozen.....	@ 22 1/2	@ 23
Chickens, 48 up, frozen.....	@ 23	23 @ 23 1/2
Fowls, 31-47, fresh.....	14 1/2 @ 17	15 @ 17 1/2
48-59, fresh.....	18 @ 18 1/2	19 @ 19 1/2
60 and up, fresh.....	@ 20	@ 21

BUTTER AT FIVE MARKETS

Wholesale prices 92 score July 15 to July 21:

	15.	17.	18.	19.	20.	21.
Chicago.....	22 1/2	22 1/2	22 1/2	22 1/2	23 1/4	23 1/4
New York.....	23 1/2	23 1/2	23 1/2	23 1/2	24 1/4	24 1/4
Boston.....	24	24	24 1/4	24 1/4	24 1/4	24 1/4
Phila.....	23 1/2	23 1/2	23 1/2	23 1/2	23 1/2	24 1/4
San Fran.....	26	26	26	26	26	26

Wholesale prices carlots—fresh centralized—80 score at Chicago:

	This week.	Last week.	Since January 1—1939.
House.....	22 1/2	22 1/2	23
Track.....	22 1/2	22 1/2	23

Receipts of butter by cities (lb.—Gross Wt.):

	This week.	Last week.	Since January 1—1939.
Chgo.....	5,260,741	5,522,895	174,128,584
N. York.....	4,321,228	4,803,428	159,760,821
Boston.....	1,134,286	1,075,962	45,956,456
Phila.....	1,127,979	1,001,807	43,819,051
Total.....	11,844,234	12,404,122	423,664,912

Cold storage movement (lbs.—net wt.):

	In.	Out.	On hand.	Same day.
	July 20.	July 20.	July 21.	Last year.
Chicago.....	603,883	239,702	49,657,027	47,072,862
N. York.....	307,065	352,085	35,435,862	21,727,429
Boston.....	53,016	5,582	3,650,528	4,427,066
Phila.....	22,500	11,400	3,520,728	3,710,381
Total.....	986,464	608,769	92,564,145	77,737,990



Krey's "unbelievably delicious"
Tenderated Hams

"Build a profitable sales volume in an exclusive territory"

KREY PACKING COMPANY

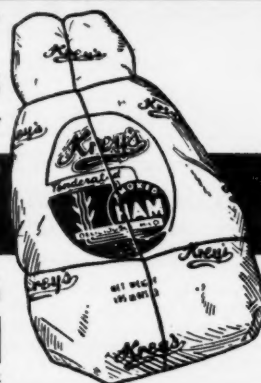
ST. LOUIS, MISSOURI

for **"SELECTED" JOBBERS**

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

Cooked, Ready to Serve

Smoked, Ready to Cook



We
Solicit

Carload
Shipments

Genuine Tenderized Ham
Gem Hams • Nuggets • Rollettes
Tenderized Canned Ham
De Luxe Bacon Sausage Products

THE Tobin PACKING CO., INC.
FORT DODGE, IOWA



**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Wilmington Provision Company

TOWER BRAND MEATS
Slaughterers of Cattle, Hogs,
Lambs and Calves

U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

Rath's
from the Land O' Corn

BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products
THE RATH PACKING CO. WATERLOO, IOWA

**JOBBERS! HERE'S THE
PROFIT LINE FOR '39**

Jacob E. Decker & Sons
offer

The Original Decker Canned Ham
Genuine Hickory Smoked

and
Decker Melosweet 'Import Style'
Canned Ham

Decker Luncheonette

The Ready-Cooked Canned Meat
In Handy 12-oz. Can

Decker Spiced Ham

Now in Convenient Home-Size Tin

Also a Full Line of Vacuum Cooked
Canned Provisions.

For exclusive representation in sales territories
for Jobbers, Distributors, and Brokers, write

Jacob E. Decker & Sons
Mason City, Iowa

BUILD GREATER HAM VOLUME



with **O·R·B**
POLISH HAM

STEADY DEMAND
FINER FLAVOR
GREATER ECONOMY

Exclusively Imported by
J.S. HOFFMAN
COMPANY
Chicago, Ill. New York, N. Y.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Sausagemaker

First-class bologna and sausage-maker wants position. Can produce full line and handle help. Excellent references. Will go anywhere. W-646, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Boiled Ham Expert

Working foreman, now employed, wishes to locate up state New York. Can handle men, build up your business, correct your boiled ham problems, organize new boiled ham department and avoid costly mistakes. Married, reliable, age 37. Large or small plant. Excellent references. W-648, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sausage Casings

All kinds. Foreign representative in London (England) wants connections with producers and dealers as buying and selling agent for continent of Europe and Mediterranean countries. Best references. W-639, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sausage Foreman

Expert sausage foreman with 20 years' experience on all kinds of sausage, wieners, loaves and quality products seeks connection with large or medium sized packing plant as all-around foreman. East preferred. Available August 1. W-640, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Butcher-Sausagemaker

Position wanted as butcher and sausage-maker by man with 22 years' experience in slaughterhouse. Has thorough knowledge of the work and is self-reliant, steady and honest. Also has shop tending experience. Can furnish A-1 references. W-642, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Manager-Superintendent

Medium or small plant. Have creditable record as plant manager. Qualified to take complete charge, assist owner or manager, or take charge of any department. Ability and references unquestionable. Association with reliable concern where good work will count more important than higher remuneration. W-638, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Men Wanted

Superintendent

Wanted, man with full knowledge to run rendering plant in Ohio. Capable of making repairs on machinery, etc. State age, experience, education, salary expected and give five references. W-647, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Smoked Meat Business

For sale or rent, completely equipped smoked meat business, doing 20,000 pounds weekly. Chas. Abrams, 1422 S. 5th St., Philadelphia, Penna. Tel. Howard 2609.

Equipment for Sale

Bookkeeping Machine

For sale, electrically operated Burroughs bookkeeping machine with proof tape attachment. Good working order. Cost new, \$1795. Will ship on approval for 1/4 price. Terms, \$50 per month. Apply Wilmington Provision Co., P. O. Box 1125, Wilmington, Del.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

Miscellaneous Used Equipment

For sale, 50-lb. hand stuffer, \$30; 50-lb. air stuffer, complete, \$115; No. 27 Buffalo silent cutter, \$65; 1 steel poultry rack, \$35; 4 steel lockers, set, \$10; 5 HP meat grinder, new, \$225. Numerous other equipment, priced for quick sale. Chas. Abrams, 1422 S. 5th St., Philadelphia, Penna. Tel. Howard 2609.

Equipment for Sale

Guaranteed Good Rebuilt Equip.

2—500-ton Hydraulic Curb Presses; 2—Meat Mixers; Sausage Stuffers; Silent Cutters; Grinders; 1—Albright-Neil 2 1/2" x 25" Jacketed Cooker; 3—Anderson No. 1 Oil Expellers with 15 H.P. AC motors; Bone Crushers; Dapp Scrapple Kettles; 2—4' x 9' Mechanical Mfg. Co. Lard Rolls; 2—Jay-Bee Hammer Mills, No. 2, No. 3 for Cracklings; 1—No. 1 CV M.M. Hog; 3—Bartlett & Snow Jacketed Rendering Kettles, 6' and 10' dia.; Meat choppers. Send for Consolidated News listing hundreds of other values in: Cutters; Melters; Rendering Tanks; Kettles; Grinders; Cookers; Hydraulic Presses; Pumps; etc. We buy and sell from a single item to a complete Plant.

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City

Equipment Wanted

Cooker, Meat Oven

Wanted, one used 3 ft. x 6 ft. jacketed cooker; one small cooked-meat oven. Must be in good condition. Box 603, Kokomo, Indiana.

SELL

Surplus Equipment

The classified columns of THE NATIONAL PROVISIONER offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. THE NATIONAL PROVISIONER classified columns will find a buyer for them.



SAUSAGE PROBLEMS? Here's Your Answer!

"Sausage and Meat Specialties"

The first book of its kind on these important subjects. Sausage manufacturers and sausage-makers are applying it to their daily operations, and prominent educators in agricultural colleges have adopted it as a text book. Modern authentic sausage practices, tested and proven sausage formulas, recommendations for manufacturing and operating procedure and plant layout suggestions highlight the subjects covered in this outstanding volume. Order your copy today . . . price \$5.00, postpaid.

THE NATIONAL PROVISIONER

407 SOUTH DEARBORN STREET • CHICAGO, ILLINOIS



GRINDER PLATES AND KNIVES

C. D. Reversible Plates, O. K. Knives with changeable blades and C. D. TRIUMPH Knives with changeable blades are used throughout the meat packing and sausage manufacturing field. C. D. equipment lasts longer, works better; plates will not crack, break or chip at cutting edges. Write the "Old Timer," Chas. W. Dieckmann, for complete details and prices of C. D. and O. K. knives, plates, sausage linking gauges, stock feed worms, studs, etc.

THE SPECIALTY MFRS. SALES CO.
2021 Grace Street Chicago, Illinois



**Selected
Sausage Casings
MAY CASING COMPANY**

619 West 24th Place, Chicago, Ill.

**To Sell Your Hog Casings
in Great Britain**

communicate with

STOKES & DALTON, LTD.
Leeds 9 ENGLAND

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

GEO. H. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

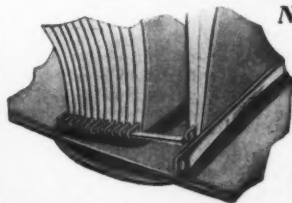
405 Lexington Ave.

New York City

A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

New Multiple Binder



Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Sold at cost to subscribers at \$1.50 plus 20c postage. Send us your order today.

No key, nothing to unscrew. Slip in place and they stay there until you want them.

THE NATIONAL PROVISIONER

407 South Dearborn St. Chicago, Ill.

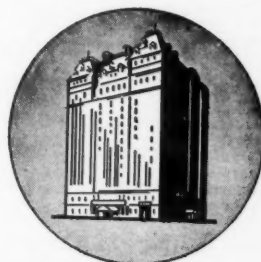
Right — SIZE
— QUALITY
— PRICE

SAUSAGE CASINGS

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"



PULSATING PERSONALITIES

... the men and women whose names and achievements mean news always choose the Bellevue because every event of social, commercial and artistic importance in Philadelphia centers here.

Include Historic Philadelphia
in Your Itinerary.

BELLEVUE-STRATFORD

(Air-Conditioned Restaurants)

IN PHILADELPHIA

CLAUDE H. BENNETT
General Manager

ADVERTISERS

IN THIS ISSUE OF THE NATIONAL PROVISIONER

When these firms advertise their equipment, supplies and services, they bring you news more important to you than that contained in your daily newspaper. You wouldn't think of missing your paper; you shouldn't miss the news these firms bring

you in their advertisements. Collectively, they tell you about late developments that make possible better and more efficient ways of conducting all your operations. It pays to watch for and study their messages.



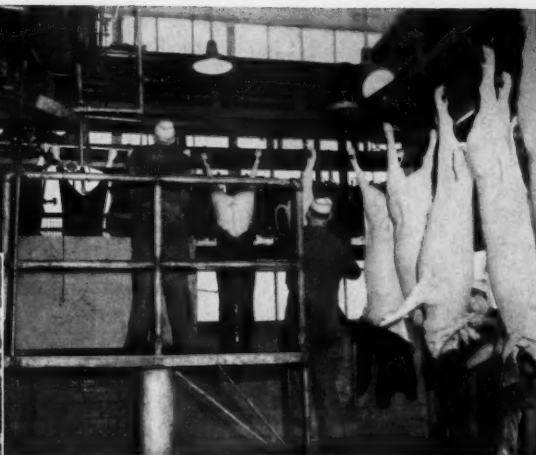
The National Provisioner is a Member Audit Bureau of Circulations and Associated Business Papers, Inc.



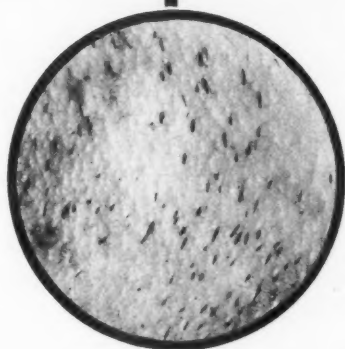
Adler Company, The.....	32	Kahn's Sons Co., E.....	45
Allbright-Nell Co., The.....	Third Cover	Kennett-Murray & Co.....	39
American Can Company.....	6	Kraft-Phenix Cheese Corp. (Ward	
Ampol, Inc.	45	Milk Products Div.).....	30
Armour and Company.....	8	Krey Packing Co.....	47
Bellevue-Stratford Hotel	49	Mack Trucks, Inc.....	5
Bemis Bro. Bag Co.....	38	May Casing Company.....	49
		Mayer & Sons Co., H. J.....	20
Cahn, Fred C.....	32	McMurray, L. H.....	38
Callahan & Co., A. P.....	44	Miracle Appliance Co.....	30
Cincinnati Butchers' Supply Co.....	28	Montgomery Elevator Co.....	28
Crane Co.	16		
Cudahy Packing Co.....	49	National Electric Screen Co.....	32
Decker, Jacob E. & Sons.....	47	Omaha Packing Co.....	Fourth Cover
Du Pont, E. I. de Nemours & Co.,			
Inc.	First Cover	Rath Packing Company.....	47
		Robbins & Burke, Inc.....	24
Early & Moor, Inc.....	49	Robbins & Myers, Inc.....	30
		Rogers, Inc., F. C.....	18
Felin & Co., John J.....	45		
Ford Motor Co.....	26	Schluderberg, Wm.-T. J. Kurdle Co..	45
French Oil Mill Machinery Co.....	32	Smith's Sons, John E. Co..	Second Cover
		Specialty Mfrs. Sales Co.....	49
Griffith Laboratories	28	Stange Co., Wm. J.....	18
		Stokes & Dalton, Ltd.....	49
Ham Boiler Corporation.....	18	Svendsen, Sami S.....	30
Hoffman, J. S. Co.....	47		
Hormel & Co., Geo. A.....	45	Tobin Packing Co.....	47
Hunter Packing Co.....	45		
Hygrade Food Products Corp.....	45	United Cork Companies.....	30
Institute of American Meat Packers'		Vegetable Juices, Inc.....	18
Casing Committee	3	Vogt, F. G., & Sons, Inc.....	47
International Harvester Co.....	14		
International Salt Co.....	22	Ward Milk Products Div., Kraft-	
		Phenix Corp.	30
Jackle, Geo. H.....	49	Wilmington Provision Co.....	47
		Wilson & Co.....	7
		Wynantskill Mfg. Co.....	30

While every precaution is taken to insure accuracy we cannot guarantee against the possibility of a change or omission in this index

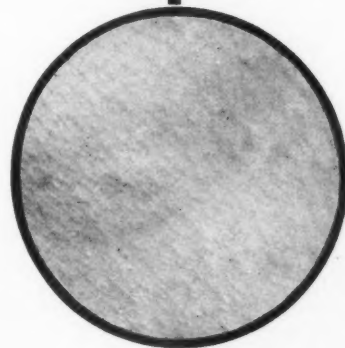
PREPARE NOW



for the
**HARD HAIR
SEASON**
With the **ANCO Tobin
DEPILATOR**



Showing hair stubble imbedded in skin after singeing and shaving in the usual manner.



Perfectly cleaned skin—no hair stubble left after passing through the ANCO Depilating Process.

Every "hard hair season" brings added troubles to the hog slaughterer. These worries, connected with the "hard hair season" and the heavy "kill" of fall when production is speeded up, are things of the past in the plants of the many users of the ANCO Tobin Depilating System.

Each of these users has found that the ANCO Depilating Process and Equipment have completely solved his dehairing problems by removing all hair roots and stubble regardless of size of hog or time of year.

ANCO engineers are prepared to show you how shavers and singers can be eliminated, production increased, and your product improved by the use of this system.

If you do not have a copy of our Depilating Booklet No. 51, write for it today.

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO, ILLINOIS

117 LIBERTY ST.
NEW YORK, N. Y.

832 FIRST NATIONAL BANK BLDG.
HOUSTON, TEXAS

111 SUTTER STREET
SAN FRANCISCO, CALIF.

Patented

5 points of **DIFFERENCE**



COMPLETE LINE

**ESTABLISHED
REPUTATION**

**AMPLE PROFIT
MARGIN**

PROVED QUALITY

**MADE BY A COMPANY
CATERING TO
MEAT PACKERS AND JOBBERS**

HERE'S a line of Dry Sausage built especially to meet your need for quality product that can be sold profitably. The Circle U line is known throughout the country for its uniform high quality. It is fine enough to hold the most discriminating trade, and, quality considered, is always priced to enable you to sell profitably. And, of course, we especially cater to meat packers and jobbers.

There's a kind of dry sausage for every taste and nationality. Check your requirements, and write for prices and details today!

<i>Holsteiner</i>	<i>Cervelat</i>	<i>Goteborg</i>	<i>Thuringer</i>
<i>Salami</i>	<i>Farmer</i>	<i>Genoa Salami</i>	<i>Peperoni</i>
<i>Capicolti</i>	<i>Cooked Salami</i>	<i>Italian Style Butts</i>	

OMAHA PACKING CO., CHICAGO

2000-2001

et
old
out
gh
on-
ly.
nd

na-
ces

r
oni
s

GO